

LUNCH

BUSINESSLUNCH

Parsnip cream soup

Quinoa ragout with vegetable and arugula

16,-

STARTERS & SOUPS

Autumnal Salad with marinated vegetable **17,-**

Sheep fresh cheese with pumpkin and vegetable salad **16,-**

Marinated ox brisket with smoked onion Pesto and arugula **17,-**

Pickled whitefish with courgettes and pumpkin **18,-**

Pumpkin cream soup **8,50**

Deer consommé with a semolina *Nockerl* **8,50**

MAIN DISHES

Pikeperch – lake Chiemsee - with pepper a *Gulash* **28,-**

Wild salmon with roasted Pak-Choi **28,-**

Wiener Schnitzel - veal- with parsley potatoes and cranberries **26,-**

Fillet steak *Salzburg Organic Beef* with shallots sauce **40,-**

Minced meat – Wagyu beef – with smoked onion mustard and vegetable salad **24,-**

Tagliolini with seafood **28,-**

Grilled Corn fed Chicken breast stuffed with Gorgonzola **26,-**

Sweetbread and ox tongue in Madeira jus **28,-**

Spinach risotto with artichoke **23,-**

SIDE DISHES

Rosemary wedges **4,-**

Orange fennel salad **4,-**

Vegetable couscous **4,-**

Bread dumpling **4,-**

Sautéed autumnal mushrooms **4,-**

Mixed leaf salad **4,-**

Mediterranean vegetable with rosemary and olives **4,-**

Pumpkin risotto **4,-**

DESSERTS

Vanilla *Buchteln* with plum compote **11,-**

Sweet curd cheese-poppy seed dumplings with elder compote **11,-**

Gingerbread parfait with pear **11,-**

Plum crumble with rum ice cream **11,-**

Orange Chocolate Dessert with citrus fruits salad **11,-**

Salzburger Nockerl for 2 persons (expect 25 minutes waiting time) **26,-**

Selected cheese with homemade chutney **14,-**

Cover charge **3,-**

Bread **1,20**

Please note, that invoices can only be issued per table

WINE/GLASS 0,1 L

WHITE

2016 Grüner Veltliner *Schelli Blanc*
Martin Nigl, Niederösterreich

4,90

2016 Riesling *Vom Gelben Löss*
Josef Ehmoser, Wagram

5,20

2016 Sauvignon Blanc *STK*
Hannes Sabathi, Südsteiermark

6,-

2016 Gelber Muskateller
Matthias Trummer, Süd-Oststeiermark

5,40

2015 Chardonnay (Magnum)
Alois Lageder, Südtirol

6,-

APERITIF

Champagne:

Chartogne-Taillet Brut 0,1l 12,90

Chartogne-Taillet Brut **Rosé** 0,1l 14,90

Fred Loimer Winzersekt Extra Brut 0,1l 7,80

Prosecco 0,1l 6,10

Hugo 7,30

"Sprizz" 6,70

Campari Soda 0,2l 5,40

Campari Orange 0,2 l 6,90

Port Tonic 6,90

BEER

Trumer Pils draft 0,2l 2,90

0,3l 3,80

Stiegl Weisse 0,33l 4,00

Stiegl Freibier (alcoholfree) 0,33l 3,80

CRAFT BEER

Hopfenspiel 0,33l 4,10

Privatbrauerei Trumer, Obertrum

Austrian Amber Ale 0,33l 5,50

Brauhaus Gusswerk, Hof bei Salzburg

Max Glaner`s IPA 0,33l 5,70

Privatbrauerei Stiegl, Salzburg

Schwarzmann 0,33l 5,90

Rieder Brauerei, Ried

WATER

Aqua Monaco 0,33l 2,90

Aqua Monaco 0,75l 5,90

Mint-lime water 1l 4,00

Tap water 1l 3,00

ROSÉ

2016 Vom Zweigelt
Willi Bründlmayer, Niederösterreich

5,20

SWEET WINE 1/16l

2012 Beerenauslese
Vineyard Kracher, Burgenland

5,50

RED

2013 Cuvée *Schelli Rouge*
(ZW, ME, SY)

Leo Hillinger, Burgenland

5,80

2015 Blaufränkisch *Johanneshöhe*
Georg Prieler, Burgenland

5,80

2012 Pinot Noir
Martin Nigl, Niederösterreich

6,20

2013 Merlot *Rotundo*
Gottschuly-Grassl, Carnuntum

6,80

2014 Côtes du Rhône Perrin Nature
Famille Perrin, Rhône

6,20

^^ALCOHOL FREE

Rauch juices 0,2l 3,80

Applejuice cloudy, black currant, mango, apricot, tomato,
*The surcharge for fruit drinks with tap water is 20 cent (0,5 liter),
sparkling water 70 cent (0,5 liter)*

Orange juice, freshly squeezed 4,60

Coca Cola / light 0,2l 3,60

Fanta, Sprite 0,2l 3,60

Apple juice, sparkling water 0,2l 3,60

Tonic Monaco 3,90

Ginger Monaco 3,90

Lemon Monaco 3,90

Makava BIO Ice tea 3,80

Carpe Diem Kombucha 4,30

Red Bull 0,25l 4,50

HOMEMADE MULLED WINE OR "PUNSCH" 4,80

ILLY CAFÉ

Espresso Macchiato 3,10

Espresso small 3,00

Double Espresso 4,20

Americano 3,60

Cappuccino 4,10

Café Latte 4,80

Irish Coffee 8,90

Hot chocolate 4,30

Dammann Frères Teas Please ask á 4,00

Fresh herbal tea 4,80

IMPORTANT INFORMATION TO SENSITIZERS

The identification of 14 major sensitizers is in accordance with legal regulations by the European Community (EU Food Regulation 1169/2011). There may occur other substances - which are used in the production process of the kitchen - causing food allergens or trigger incompatibilities despite most careful preparation. For a detailed map of the allergen substances ask our staff, we will advise you.