

LUNCH

WEKENDSPECIAL

Braised heel (beef) with beans vegetable and potato mash

16,-

STARTERS & SOUPS

Caesar Salad with bacon, Parmesan and rosemary croutons **17,-**

Mixed vegetables salad with – sheep cream cheese Lake Wolfgangsee **16,-**

Tinned fish with tomato and avocado **17,-**

Carpaccio - veal head – with a porcini salad and crayfish tartar **17,-**

Bouillon beef with a wild garlic dumpling and pancake slices **8,50**

Fennel orange soup **7,50**

MAIN DISHES

Salmon trout with spinach **28,-**

Witfish roasted with a herbal – citric sauce **28,-**

Grilled turbot with tomato **28,-**

“Wiener Schnitzel” (veal) with parsley potatoes and cranberries **26,-**

Calf’s liver Venetian style with a pepper-apple **28,-**

Saddle of Mangalitza (pork) with chanterelles **28,-**

Rib eye steak from Angus beef with smoked onion-mustard and pimientos **28,-**

Creamy tagliolini with spicy Pulpo **28,-**

Sautéed Porcini with fresh herbs **28,-**

Creamy Chnaterelles with bread dumpling **26,-**

SIDE DISHES

Rosemary wedges **4,-**

Potato mash **4,-**

Rosemary Polenta **4,-**

Beans vegetable **4,-**

Tomato spinach **4,-**

Sauteed Chanterelles **4,-**

Mixed leaf salad **4,-**

Almond broccoli **4,-**

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

DESSERTS

Apricot pancakes **11,-**

Apricot dumplings **11,-**

Melon cold sweet soup with Kiwi ice cream **11,-**

Sorbet variation with fresh berries **11,-**

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

Selected cheese with a 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,-

Red

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

Leo Hillinger, Burgenland
5,80

2015 Blaufränkisch *Johanneshöhe*
Georg Prieler, Burgenland

5,80

2011 Pinot Noir
Martin Nigl, Niederösterreich

6,20

2013 Merlot *Rotundo*
Gottschuly-Grassl, Carnuntum

6,80

2014 Côtes du Rhône Perrin Nature
Familie Perrin, Rhône

6,20

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

2011 Beerenauslese
Weingut Velich, Burgenland

6,50

ALCOHOL FREE

Rauch juices 0,2l		3,80
Applejuice cloudy, black currant, mango, apricot, tomato, <i>The surcharge for fruit drinks with tap water is 20 cent (0,5 liter), sparkling water 70 cent (0,5 liter)</i>		
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

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 FRÉRES 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.