

LUNCH

BUSINESSLUNCH

Leek cream soup

Spicy Sirloin tips with basmati rice

16,-

STARTERS & SOUPS

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

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

Turnip cream soup **8,50**

Beef bouillon with vegetables and meat *Strudel* **8,50**

MAIN DISHES

Sea bass fillet with a fennel-orange salad **28,-**

Grilled Turbot fillet with tomatoes and vegetable-chutney **28,-**

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

Saddle of Mangalitzta pig with Romanesco and Pumpkin **28,-**

Creamy veal goulash with herbs “Spätzle” **26,-**

Tagliolini with tomato, spinach and sheep cream cheese from *Wolfgangsee* **24,-**

SIDE DISHES

Rosemary wedges **4,-**

Potato mash **4,-**

Tomato spinach **4,-**

Rosemary Polenta **4,-**

Sautéed Chanterelles **4,-**

Mixed leaf salad **4,-**

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

Spicy Pimientos **4,-**

DESSERTS

Apricot pancakes **11,-**

Apricot dumplings **11,-**

Iced *Kaiserschmarrn* **11,-**

Chocolate tart with mango sorbet **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,-

Rosé

2016 Vom Zweigelt
Willi Bründlmayer, Niederösterreich
5,20

Sweet Wine 1/16l

2011 Beerenauslese
Weingut Velich, 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
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

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.