

LUNCH

BUSINESSLUNCH

Curry fish soup

Gratinated sea bass fillet with chanterelles risotto

16,-

STARTERS & SOUPS

Caesar salad with bacon, parmesan and rosemary croûtons **17,-**

Mixed vegetables salad with Burratino **16,-**

Pickled char with pepper and a curry tomato **17,-**

Mountain goat cheese cream with a baked black pudding and carrot **17,-**

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

Jerusalem artichoke soup with a tortellini **8,50**

MAIN DISHES

Grilled whitefish fillet with saffron-leek **28,-**

Roasted salmon mountain lake fillet with peach-almonds-broccoli **32,-**

Sea bass fillet with an Anchovis puree **26,-**

Escalope young deer with blueberries and bread dumpling **24,-**

"Wiener Schnitzel" (veal) with cranberries and parsley potatoes **24,-**

Boiled beef m32 – with horseradish and potato mash **24,-**

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

Braised sweetbread (veal) with roasted Chanterelles **28,-**

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

Tagliolini with dried tomatoes, olives and caper **28,-**

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

SIDE DISHES

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

Mixed leaf salad **4,-**

Rosemary wedges **4,-**

Potato mash **4,-**

Rosemary polenta **4,-**

Tomato-curry-spinach **4,-**

Sautéed chanterelles **4,-**

DESSERTS

Apricot pancakes **11,-**

Coconut panna cotta **11,-**

Chocolate dessert **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
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

6,50

Red

2013 Cuvée „Schelli Rouge“
(ZW, ME, SY)
Leo Hillinger, Burgenland

5,80

2015 Blaufränkisch
Gober & Freinbichler, 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,
*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

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 4,20

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.