

LUNCH

BUSINESSLUNCH

Creamy potato soup with bacon

Boiled beef – organic – with potato mash and horseradish

16,-

STARTERS & SOUPS

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

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

Pickled Whitefish with Courgettes and Pumpkin **18,-**

Pumpkin cream soup **8,50**

Beef Bouillon with Pancake stripes and semolina *Nockerl* **9,50**

MAIN DISHES

Grilled Pikeperch fillet with celery and calf's head **28,-**

Roasted Turbot fillet with gratinated Mushroom-Risotto and crispy herbs **28,-**

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

Rib-Eye-Steak -Angus Beef- with Red wine shallots and Onion-Mustard **29,-**

Ragout of Pongauer Deer with a Bread dumpling and cranberries **24,-**

Tagliolini with Wild Boar Sugo and Parmesan **24,-**

Smoked Black Pudding with Pumpkin mash and Porcini **24,-**

Spinach risotto with artichoke **23,-**

SIDE DISHES

Rosemary wedges **4,-**

Tomato spinach **4,-**

Vegetable couscous **4,-**

Artichoke vegetable **4,-**

Sautéed mushroom ragout **4,-**

Mixed leaf salad **4,-**

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

Pumpkin risotto **4,-**

DESSERTS

Apple tarte with Sorbet of Autumn apple **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-Oststeirermark

5,40

2015 Chardonnay (Magnum)
Alois Lageder, Südtirol

6,-

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
Familie Perrin, Rhône

6,20

APERITIF

Champagne:

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|---|-------|
| 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

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|-------------------------------------|-------|------|
| 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

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|--------------------|------|
| 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

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| 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), FO 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 | 4,30 |
| DAMMANN FRÉRES TEAS PLEASE ASK | À 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.