

LUNCH

BUSINESS LUNCH

Asparagus cream soup

„Wiener Schnitzel“ (veal) with cranberries and parsley potatoes

16,-

STARTERS & SOUPS

Baked black pudding *Strudel* with a goat cheese cream and tomato confit **16,-**

Marinated asparagus with roots and baked brain (veal) **17,-**

Smoked fishes – lake Attersee – with spinach **16,-**

Asparagus cream soup with a vegetable praliné **8,50**

Clear beef broth with three kinds of soup inlays **8,50**

MAIN DISHES

Pike fillet grilled with rhubarb spinach **28,-**

Grilled salmon mountain lake fillet with cauliflower and saffron **32,-**

Monkfish medaillons grilled with smoked onions-roots confit and a wild garlic risotto **32,-**

Corn fed chicken's breast with asparagus vegetable **28,-**

Boiled beef **M32** – beef, chicken and veal – with horseradish and spring vegetable **28,-**

Minced meat – bock – with fresh cabbage **28,-**

Creamy innards (lamb) with bread dumpling **27,-**

Steak – Salzburg organic beef – with homemade mustard and a pimiento tomato **30,-**

Tagliolini with morel, spinach and tomatoes **28,-**

Chiemgau asparagus – regional – with Sauce Hollandaise, ham and parsley potatoes **26,-**

DAZU SERVIEREN WIR

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

Mixed leaf salad **4,-**

Romanesco with almonds **4,-**

Potato mash **4,-**

Rosemary-Wedges **4,-**

Asparagus and radish **4,-**

Creamy polenta **4,-**

Pak Choi with caramelized nuts **4,-**

DESSERTS

Sweet curd cheese rhubarb dessert **13,-**

Semolina soufflé with marinated abricots **11,-**

Crème brûlée **11,-**

Sorbets 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

2015 Riesling „Vom Gelben Löss“
Josef Ehmoser, Wagram

5,20

2016 Sauvignon Blanc
Hannes Sabathi, Südsteiermark

6,-

2015 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

2013 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.