

# LUNCH

## WEEKENDSPECIAL

Braised veal knuckle with creamy polenta and leek  
**22,-**

## STARTERS & SOUPS

Wild garlic and black pudding *Strudel* with a goat cheese cream **16,-**  
Asparagus strawberries salad with a pickled mountain lake salmon cream **16,-**  
Cesar' Salad **M32** with tuna **16,-**  
Field salad with a smoked trout and a baked organic egg **16,-**  
Smoked whitefish cream soup **8,-**  
Sliced pancakes soup (clear beef broth) **7,50**

## MAIN DISHES

Mountain lake salmon fillet with spinach and tomatoes **28,-**  
Saddle of Skrei loin with pimientos and beans **28,-**  
Sea bass fillet with spring onions and smoked onions confit **32,-**  
Braised veal cheeks with truffled potato mash **24,-**  
Boiled organic beef with roasted potatoes and bread horseradish **24,-**  
Grilled entrecôte (organic beef) with red wine shallots **28,-**  
Veal leaver (sliced) with caramelized apple **28,-**  
"Wiener Schnitzel" (veal) with cranberries and parsley potatoes **23,-**  
Minced meat from a Wagyu boeuf – served on a wooden board –  
with smoked onion mustard and barbecue sauce **28,-**  
**Vegetarian:** Tagliolini with two kinds of spinach and cream cheese **22,-**  
Fregola Sarda risotto with Flower Sprouts vegetable **22,-**

## SIDE DISHES

Mediterranean vegetable with rosemary and olives <b>4,-</b>	Spinach with almonds <b>4,-</b>
Mixed leaf salad <b>4,-</b>	Walnut "Paunzn" <b>4,-</b>
Braised root vegetable <b>4,-</b>	Creamy polenta <b>4,-</b>
Bread dumpling <b>4,-</b>	Potato gratin <b>4,-</b>
	Asparagus and radish <b>4,-</b>

## DESSERTS

Dessert variation **13,-**  
Crème brûlée **11,-**  
Tangerine tartelette with vanilla ice cream **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

**4,80**

2015 Riesling „Vom Gelben Löss“  
Josef Ehmoser, Wagram

**5,20**

2016 Sauvignon Blanc  
Hannes Sabathi, Südsteiermark

**5,80**

2015 Chardonnay (Magnum)  
Alois Lageder, Südtirol

**5,80**

### Rosé

2016 Vom Zweigelt  
Willi Bründlmayer, Niederösterreich

**5,10**

### Sweet Wine 1/16l

2011 Beerenauslese  
Weingut Velich, Burgenland

**5,50**

### Red

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

**5,60**

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

**5,80**

### APERITIF

#### CHAMPAGNE:

Chartogne-Taillet Brut 0,1l 12,90

Chartogne-Taillet Brut **Rosé** 0,1l 14,90

Fred Loimer Winzersekt Extra Brut 0,1l 7,70

Prosecco 0,1l 6,10

Hugo 6,70

„Sprizz“ 6,50

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 3,70

Stiegl Weisse 0,33l 4,00

Stiegl Freibier (alcoholfree) 0,33l 3,80

### CRAFT BEER

Hopfenspiel 0,33l 4,00

Privatbrauerei Trumer, Obertrum

Austrian Amber Ale 0,33l 5,10

Brauhaus Gusswerk, Hof bei Salzburg

Max Glaner`s IPA 0,33l 5,50

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 3,60

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 4,40

Coca Cola / light 0,2l 3,40

Fanta, Sprite 0,2l 3,40

Apple juice, sparkling water 0,2l 3,60

Tonic Monaco 3,90

Ginger Monaco 3,90

Lemon Monaco 3,90

Makava BIO Eistee 3,60

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 3,50

Cappuccino 4,00

Café Latte 4,80

Irish Coffee 8,90

Hot chocolate 4,20

DAMMANN FRÉRES TEAS PLEASE ASK á 4,00

#### 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.