

## Menu

### Appetizers

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Beef carpaccio with truffle oil, Rucola and Parmesan	9,20
Lettuce with goat-cheese and smoked trout	8,50
Cocktail of baby mozzarella, avocado and tomatoes with basil pesto	6,50
Home-made wild garlic pasta with roasted scampi	8,50

### Soups

Consommé with sliced pancakes or semolina dumplings	3,30
Cream of white wine with smoked duck breast	3,90
Cream of herbs with freshwater crayfish	4,20

### Main dishes

Gratinated filet steak with herbs with mustard on top served with roasted potato terrine and vegetables	22,90
Boiled veal "Tafelspitz" with creamy spinach and roasted potatoes	14,50
„Wiener Schnitzel“ (Breaded escalope) with parsley potatoes and cranberries	
escalope made of veal	15,10
escalope made of pork	10,90
Braised cutlet of beef en casserole with vegetables and roasted potato cakes	15,20
Stir fried turkey and vegetables from the wok with Asian noodles	12,90

## Fish dishes

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Trout „Meunier“ with parsley potatoes and lettuce	14,50
Char „Meunier“ with parsley potatoes and lettuce	16,60
Roasted filet of salmon trout with creamy leek and rucola potatoes	15,90

## Vegetarian dishes

Home-made Tagliatelle Pasta with garlic, pumpkin seeds and chilli oil	9,50
Home-made Fusilli Pasta with creamy spinach and parmesan	8,90

## Desserts

Homemade Mohr im Hemd (hot chocolate cake with chocolate sauce and whipped cream)	4,90
“Salzburger Nockerl“	7,50
Gratinated cassis elderberry ice cream with strawberries in balsamico	5,80
Vanilla – yoghurt terrine with duo of fruit sauces	5,30
Homemade apple or quark strudel with whipped cream	3,00
Homemade apple or quark strudel with vanilla sauce or vanilla ice and whipped cream	3,50