

| Today   | €  |
|---|----|
| Soup of the day   | 4  |
| Cured sirloin of pork buttered in horseraddish   Potatoes | 15 |
| Braised ox tongue   Caper-sauce   Rice                    | 15 |
| Vanison stew   Dumplings   Red-cabbage-salad              | 18 |
| Filet of char   Chanterelles   Pumpkin-polenta            | 22 |

#### 2017 Welschriesling Klassik

Lichtes Strohgelb, Duft nach Äpfel und Birnen, frische Säure,  
 Zitrus, schlanker Körper, lebendig fruchtiges Finish  
 Engelbert Elsnegg, Gamlitz | Südsteiermark  
 1/8l € 4.- | 0,75l € 24.-

## Starter

€

|  |    |
|--|----|
| Pikeld salmon   Mustard-dill-sauce   Hashed browned potatoes | 11 |
| Salads   Raspberry-vinaigrette   Nuts and seeds              | 9  |
| Mixed salads   French-Dressing                               | 5  |
| Clear beef tea   Liver-dumpling                              | 5  |
| Cream soup of pumpkin   Pumpkin-seed-oil                     | 6  |

## Vegetarian food

|   |    |
|---|----|
| Pumpkin-risotto   Stuffed tomato   Cheese       | 16 |
| Ricotta-mushroom-ravioli   Cashew-nuts   Butter | 17 |

| Main dish  | €  |
|--|----|
| Filet of pikeperch   Almond-butter   Vegetables   Hashed browned potatoes      | 18 |
| Salmon-steak   Saffron-sauce   Green asperagus   Noodles                       | 21 |
| Pork-filet-strips in cream <sup>1,2,3,9</sup>   Hashed browned potatoes        | 16 |
| Filet of pork   Sweet pepper   Butterd rice                                    | 18 |
| Wiener Schnitzel   Buttered escalope of veal   Potatoes                        | 20 |
| Mixed filets <sup>2, 9</sup>   Beef   Pork   Chicken   Vegetables   Criss-cuts | 19 |
| Fried beef and onions   Green beans   Roast potatoes                           | 20 |

## Sweet

€

Tonka-bean-icecream | Prunes

7

Choco-pear-cake | Walnut-icecream

10

Pumpkin-seed-cream | Puff paste | Fruitsauce

12

Warm marinated raspberries | Vanilla-icecream

9

Executive Chef Fritz Zeif jun. and his team