

Appetizers

- Mixed Salad ^(M,O)
cut vegetables, elderflower dressing € 6,40
- Carpaccio of Beef ^(G,M,O)
arugula, parmesan € 12,20
- Beef Tartar 100g ^(A,D,G,M,O)
pickled shallots, capers, butter, toast € 16,80
- Burrata ^(G,M,O)
cherry tomatoes, basil € 14,90
- Falafel ^(H)
hummus, peperoni, lime € 11,80

Soups

- Bouillon of Beef ^(A,C,G,L)
Frittaten or pressed cheese dumplings € 5,90
- Chanterelle Cream Soup ^(G,L,O)
parsley, croutons € 7,40

Main Courses

- Beef Onion Roast ^(A,L,O)
bacon wrapped beans, fried grated potatoes € 21,80
- Beef Roulade ^(G,L,M,O)
cream polenta, vegetables € 22,80
- Wiener Schnitzel ^(A,C,G)
parsley potatoes, lingon berries € 23,80
- Rumpsteak 250g ^(G,L,M,O)
pepper sauce, steak fries, salad € 26,60
- Grilled Chickenbreast ^(C,M,O)
on mixed salad, cocktail dressing € 16,90

Fish

- Grilled Filet of Char ^(D,G,L,O)
leaf spinach, chanterelle risotto € 22,60

Vegetarian Main Courses

- „Osttiroler Schlipfkrapfen“ ^(A,C,G)
similar to ravioli with potato curd filling,
brown butter, parmesan €13,90
- Spinach Dumpling ^(A,C,G,L,O)
nut butter-parmesan foam-sauce € 13,20

Vegan Main Courses

- Falafel ^(H)
hummus, peperoni, lime € 16,90
- Fettuccine Arrabiata ^(A,C,G)
arugula, parmesan € 13,80

Dessert

- Strawberry Tiramisu ^(A,C,G,H)
served with elderflower sorbet € 10,90
- Chocolate Soufflé ^(A,C,G,F,H)
caramelized banana € 8,90
- Apple Strudle ^(C,G)
with vanilla ice cream & whipped cream € 5,80
- Semolina Flambé ^(A,G)
on orange-rosemary sauce € 9,50

ALFI® EU-Allergengroups - Allergencode			
Gluten	A	Nuts	H
Crustaceans	B	Celery	L
Egg	C	Mustard	M
Fish	D	Sesame	N
Peanut	E	Sulfites	O
Soy	F	Lupins	P
Milk and Lactose	G	Molluscs	R

prices incl. 10% VAT