

## **Appetizers**

Carpaccio of local beef stuffed with spicy herb pesto, served with fine Parmesan cheese and finely marinated lettuce CLMO 14, -

Avocado smoked fish tartare with crispy leaf salad CDO 13, -

Goat-Camembert au gratin with honey, with a sweet-sour apple-mango chutney CLGMO 13, -

Tranches of the excellent smoked duck breast with crispy leaf salad and home-made sauce Cumberland CLMO 13, -

Baked Brie Corners with Cranberries and Tartar Sauce ACG 13, -

Vitello tonnato finely chopped with caper berries and salad bouquet CDGO 14, -

Mixed appetizer plate CDLGMO 16, -

Mixed appetizer plate for 2 persons CDLGMO 29, -

Soups Frittatensuppe ACGL 4, -

Meatballs ACGLM 4, - Kaspressknödelsuppe ACGL 4, -

Semolina dumpling soup ACGL 4, -

Cream of asparagus soup with croutons ACGL 5, -

Salad Styrian salad with baked chicken breast and pumpkin seed oil CADLMO 14, -

Caesar salad with grilled pieces of chicken fillet, parmesan and crispy croutons ACDLMO 12, -

## **main dish**

Fiery chili steak from local beef fillet served on juicy-crunchy wok vegetables, served with spicy wedges A 32, -

Beef tenderloin with pepper sauce served with golden brown croquette balls and fresh market vegetables AGLO 31, -

Dry Age hip steak medium fried on bacon beans with rosemary potatoes G 26, -

Dry Age Pork tomahawk steak with grilled vegetables, barbecue dip, herb butter and French fries G 22, -

Rib eye steak from local veal with fresh asparagus served with spicy slices of potatoes AGL 28, -

Grilled lamb chops with green asparagus, hollandaise sauce and sweet potato mash CGLO 26, -

Cordon bleu, golden brown baked with parsley apples and cranberries AC 16, -

## **vegetarian**

Fresh mushroom puff pastry swirled in brown butter, with sauteed mushrooms, parmesan and fresh baby mangold ACGL 14, -

Homemade spinach dumplings with intensive cheese sauce, fresh baby spinach and parmesan ACGL 13, -

Fresh asparagus with Hollandaise sauce and Petersillerdäpfel CGO 17, -