

Appetizers

Carpaccio stuffed with full-flavored herbal pesto of domestic bee, served with parmesan and nicely marinated green salad CLMO 15, -

Tartare from Avocado and smoked austrian fish on salad CDO 14, -

Goat camembert gratinated with honey, served with a sweet-sour Apple-mango chutney CLGMO 14, -

Grilled halloumi-cheese with chanterelles on marinated salat ACDLMO 15,-

Mixed starters plate CDLGMO 18, -

Mixed starters plate for 2 people CDLGMO 33, -

Soups

Bouillon with strips of pancake ACDL 4,50

Beef soup with cheese dumpling ACDL 4,50

Soup with semolina dumpling ACDL 4,50

Coconut-carrot-ginger soup AL 5,50

Salads

Styrian salad with baked chicken breast and authentic Pumpkin seed oil

CADLMO 14, -

Caesar's salad with grilled chicken filet pieces, Parmesan and crunchy croutons

ACDLMO 13,-

M2E-Steak salad with slices of beef fillet, avocados and jalapenos

CLGMO 24,-

Mixed green salad with sauteed chanterelles ACDLMO 14,-

Main dishes

*Fiery chilli steak of native beef filet served on spicy wok vegetables,
with wedges A 33, -*

*Filet steak with pepper sauce served with golden-brown croquettes and fresh market
vegetables AGLO 32, -*

Dry Age Flank Steak with mashed sweet potatoes and green asparagus G£ 31, -

*Dry Age Tomahawk-steak from the pork with grilled vegetables, barbecue dip,
herbal butter and French fries G 24, -*

*Rib Eye Steak for two (550g) with sweet potato fries, dip, herbal butter and grilled
vegetables G 59, -*

*Cordon bleu, served with parsley potatoes and cranberries
ACG 17,-*

Vegetarian

*Fresh mushroom ravioli browned in butter, with sautéed mushrooms, parmesan and
fresh mini-chard ACG 15, -*

*Homemade spinach dumplings in austrian cheese sauce, fresh baby spinach and
Parmesan ACG£ 13, -*

*Halloumi -Burger (grilled cheese, salad, tomato, onion) with potato
wedges and dip ACGN 19,-*

*Sauteed chanterelles in cream sauce with fried napkin dumplings
ACGL 19,-*