

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, -

Slices of the duck breast with homemade sauce cumberland CLMO 15,-

Mixed starters plate CDLGMO 18, -

Mixed starters plate for 2 people CDLGMO 33, -

Soups

Bouillon with strips of pancake ACGL 4,50

Beef soup with cheese dumpling ACGL 4,50

Soup with semolina dumpling ACGL 4,50

Coconut-pumpkin 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,-

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 sirloin-steak with nut potato noodles and morel-sauce ACGLO 30, -

*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,-

Slices of deer-back with sweet potatoes-mash with broccoli and mushroom-jus

AGLO 35,-

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 ACGL 14, -*

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