

Appetizers

Carpaccio stuffed with full-flavored herbal pesto of domestic bee, served with parmesan and nicely marinated green salad CLMO 14, -

Tartare from Avocado and smoked austrian fish on salad CDO 13, -

Goat camembert gratinated with honey, served with a sweet-sour Apple-mango chutney CLGMO 13, -

Home-smoked duck breast with sauce cumberland CLGMO 14,-

Baked Brie corners with cranberries and sauce tartar ACG 13, -

Mixed starters plate CDLGMO 16, -

Mixed starters plate for 2 people CDLGMO 29, -

Soups

Bouillon with strips of pancake ACGL 4, -

Beef soup with cheese dumpling ACGL 4, -

Soup with semolina dumpling ACGL 4,

Coconut-pumpkin-soup with croutons ACGL 5, -

Salads

Styrian salad with baked chicken breast and authentic Pumpkin seed oil

CADLMO 14, -

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

ACDLMO 13,-

Rosted venison filet with oranges and nut on marinated salad

CGO 19,-

Main dishes

*Fiery chilli steak of native beef filet served on spicy wok vegetables,
with wedges A 32, -*

*Filet steak with pepper sauce served with golden-brown croquettes and fresh market
vegetables AGLO 31, -*

*Dry Age Rump steak medium fried on morel sauce with nut potatoe noodles and
broccoli ACGLO 30, -*

Dry Age Flank Steak with green bacon beans with rosemary potatoes G 29, -

*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 16,-*

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 13, -*