

Appetizers

Carpaccio stuffed with full-flavored herbal pesto of domestic bee, served with parmesan and nicely marinated green salad C LMO 17, -

Tartare from Avocado and smoked austrian fish and asparagus on salad CDO 15, -

Vitello tonnato with marinated green salad C LMO 16,-

Goat camembert gratinated with honey, served with a sweet-sour Apple-mango chutney C L GMO 14, -

Mixed starters plate C D L G M O 19, -

Mixed starters plate for 2 people C D L G M O 34, -

Soups

Bouillon with strips of pancake A C G L 4,50

Beef soup with cheese dumpling A C G L 4,50

Soup with semolina dumpling A C G L 4,50

Carrot-coconut-ginger soup A L 5,50

Salads

Styrian salad with baked chicken breast and authentic Pumpkin seed oil

C A D L M O 15, -

Caesar salad with grilled chicken filet pieces, chanterelles, Parmesan and crispy croutons A C D L M O 18,-

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

C L G M O 26,-

Main dishes

*Fiery chilli steak of native beef filet served on spicy wok vegetables,
with wedges A 35, -*

*Filet steak with pepper sauce served with golden-brown croquettes and fresh market
vegetables AGLO 35, -*

*Dry Age sirloin-steak with green beans, fried polenta paties and morel-sauce
ACGLO 33, -*

*Dry Age Tomahawk-steak from the pork with grilled vegetables, barbecue dip,
herbal butter and French fries G 26, -*

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

Dry Age flank-steak with chanterelles and fried sweet potato slices ABGL 33,-

*Cordon bleu from saddle of veal served with parsley potatoes and cranberries
ACG 24,-*

Vegetarian

*Fresh mushroom ravioli browned in butter, with sautéed mushrooms, parmesan and
fresh mini-chard ACG 16, -*

*Homemade spinach dumplings in austrian cheese sauce, fresh baby spinach and
Parmesan ACGL 15, -*

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