

Appetizers

Carpaccio stuffed with full-flavored herbal pesto of domestic bee, served with parmesan and nicely marinated green salad CLMO 18, -

Smoked salmon with honey-mustard sauce and marinated salad CDO 15, -

Goat camembert gratinated with honey, served with a sweet-sour

Apple-mango chutney CLGMO 14, -

Tomaten mozzarella (Bufala) with spicy pesto

CGLMO 14,-

Mixed starters plate CDLGMO 19, -

Mixed starters plate for 2 people CDLGMO 34, -

Soups

Bouillon with strips of pancake ACGL 5,-

Beef soup with cheese dumpling ACGL 5,-

Soup with semolina dumpling ACGL 5,-

Asparagus Cream soup AL 6,-

Salads

Styrian salad with baked chicken breast and authentic Pumpkin seed oil

CADLMO 16, -

Caesar salad with grilled chicken filet pieces, green asparagus, Parmesan and crispy croutons ACDLMO 15,-

M2E-Steak salad with slices of beef fillet, avocado and jalapenos CLGMO 28,-

Main dishes

*Fiery chilli steak of native beef filet served on spicy wok vegetables,
with wedges* A 36, -

*Filet steak with pepper sauce served with golden-brown croquettes and fresh market
vegetables* AGLO 36, -

Dry Age flank-steak with green asparagus and sweet potato mash ABGL 33,-

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

*Dry Age Entrecote (600g) with sweet potato fries, dip, herbal butter and grilled
vegetables* G 95, -

Scottish Cowboy steak with 4 side dishes to choose from AGLO 140,-

Dry Age Rib Eye steak for two (700g) with 3 side dishes to choose from AGO 110,-

Cordon bleu from saddle of veal served with parsley potatoes and cranberries
ACG 25,-

Vegetarian

*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,-

Fine asparagus ravioli with asparagus sauce and parmesan ACGL 15,-