

Appetizers

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

Smoked salmon with honey-mustard sauce and marinated salad C D O 15, -

*Goat camembert gratinated with honey, served with a sweet-sour
Apple-mango chutney* C L G M O 14, -

Tomaten mozzarella (Bufala) with spicy pesto
C G L M O 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 5,-

Beef soup with cheese dumpling A C G L 5,-

Soup with semolina dumpling A C G L 5,-

Mushroom Cream soup A L 6,50

Salads

Styrian salad with baked chicken breast and authentic Pumpkin seed oil

C A D L M O 16, -

Caesar salad with grilled chicken filet pieces, mushrooms , Parmesan and crispy croutons

A C D L M O 15,-

M2E-Steak salad with slices of beef fillet, avocado and jalapenos C L G M O 28,-

Marinated lettuce with chili and grilled turkey strips C G L M O 15,-

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 chanterelles 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, -

US Sirloin steak with grilled chanterelles and rosmarin-potatoes G 34,-

Cordon bleu from turkey served with parsley potatoes and cranberries ACG 20,-

M2E-Burger (sliced beef filet steak) with onion, tomato, salad and sweet potato fries

ACGLO 29,-

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

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

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 tagliatelle with mushroom sauce and parmesan ACGL 15,-