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,-

Baked camembert on sald with figs, walnuts and Cumberland sauce CGLMO 15,-

Mixed starters plate CDLGMO 20, -

Mixed starters plate for 2 people CDLGMO 35, -

Soups

Bouillon with strips of pancake ACGL 5,Beef soup with cheese dumpling ACGL 5,Soup with semolina dumpling ACGL 5,Carrot-coconut-ginger soup AL 7,-

Salads

Styrian salad with baked chicken breast and authentic Pumpkin seed oil

CADLMO 16, -

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

АСДLMO 16,-

M2E-Steak salad with slices of beef fillet, avocado and jalapenos CLGMO 29,-

Marinated lettuce with chili and grilled turkey strips CGLMO 16,-

Main dishes

Fiery chilli steak of native beef filet served on spicy wok vegetables,

with wedges A 37, -

Filet steak with pepper sauce served with golden-brown croquettes and fresh market vegetables AGLO 37, -

Dry Age flank-steak with bacon beans, potato mash and Sour cream dip GL 35,-

Dry Age tomahawk-steak from the pork with grilled vegetables, barbecue dip, herbal butter and French fries G 27, -

US Sirloin steak with rosemary potato and fried mushrooms G 35,-

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

ACGLNO 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,-

Vegetarían

Homemade spinach dumplings in austrian cheese sauce, fresh baby spinach and Parmesan ACGL 16, -

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

Fine tagliatelle with mashroom sauce and parmesan ACGL 18,-