

Appetizers

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

Caprese (buffalla) with marinated leaf salad C G M O 15,-

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

Apple-mango chutney C L G M O 15, -

Baked camembert on salad with figs, walnuts and Cumberland sauce C G L M O 15,-

Mixed starters plate C D L G M O 20, -

Mixed starters plate for 2 people C D L G M O 35, -

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,-

Carrot-ginger-coconut soup A L 7,-

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, Parmesan and crispy croutons

A C D L M O 16,-

M2E-Steak salad with slices of beef fillet, avocado and jalapenos C L G M O 29,-

Marinated lettuce with chili and grilled turkey strips C G L M O 16,-

Main dishes

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

with wedges A 39, -

*Filet steak with pepper sauce served with golden-brown croquettes and fresh market
vegetables* AGLO 39, -

Dry Age flank-steak-rolls with sweet potato mash, green asparagus and Sour cream dip

GL 38,-

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

Surf and turf (2 gambas+filet steak) on grilled vegetables with rosemary potatoes BGL 52,-

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

ACGLNO 29,-

*BIO-Entrecote from black Angus (Werfenweng) for two (600g) with sweet potato fries, dip,
herbal butter and grilled vegetables* G 98, -

Dry Age Rib Eye steak for two (700g) with 3 side dishes to choose from AGO 114,-

Vegetarian

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 asparagus ravioli with brown butter and parmesan ACGL 18,-