

## *Appetizers*

*Carpaccio stuffed with full-flavored herbal pesto of domestic bee, served with parmesan and nicely marinated green salad* C L M O 19,-

*Caprese di bufala with balsamico glaze* C L M O 17,-

*Goat camembert gratinated with honey, served with a sweet-sour  
Apple-mango chutney* C L G M O 17,-

*Baked camembert on salad with figs, walnuts and Cumberland sauce* C G L M O 16,-

*Mixed starters plate* C D L G M O 23,-

*Mixed starters plate for 2 people* C D L G M O 37,-

## *Soups*

*Bouillon with strips of pancake* A C G L 6,-

*Beef soup with cheese dumpling* A C G L 6,-

*Soup with semolina dumpling* A C G L 6,-

*Carrot-ginger-coconut soup* A L 8,-

## *Salads*

*Styrian salad with baked chicken breast and authentic Pumpkin seed oil*  
C A D L M O 18,-

*Caesar salad with grilled chicken filet pieces, 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 30,-

*Marinated lettuce with chili and grilled turkey strips* C G L M O 18,-

*Marinated lettuce with sauteed chanterelles* C L G M O 20,-

## *Main dishes*

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

*with wedges*      A      43,-

*Filet steak with pepper sauce served with golden-brown croquettes and fresh market vegetables*      AGL0      43,-

*Dry Age flank-steak with potato mash, green beans with bacon and Sour cream dip*

GL      42,-

*Dry Age tomahawk-steak from the pork with grilled vegetables, barbecue dip, herbal butter and French fries*      G      28,-

*Beef tenderloin tips with potato noodles and chanterelle sauce*      ACGL      33,-

*Surf and turf (3 gamba s+ filet steak) on grilled vegetables with rosemary potatoes*      BGL      55,-

*Gold brown baked cordon bleu with fries and cranberries*      ACG      20,-

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

ACGLNO      29,-

*BIO-Entrecote 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      17,-

*Halloumi -Burger (grilled cheese, salad, tomato, onion) with potato*

*wedges and dip*      ACGN      19,-

*Tagliatelle with chanterelles-ragout, rucola and parmesan*      ACGL      20,-