



STARTERS & SALADS

Fish in two ways

asparagus, wild garlic and caviar | € 23

the little one | € 19

Spring salad

dandelion, spring roll, sweet potato, green asparagus and goat cheese | € 19

Mixed salad | € 9

cress and radish

Leaf salad | € 7

SOUPS

Beef broth with root vegetable

liver dumpling | cheese dumpling | sliced pancakes | € 9

“Ausseer” fish soup

fennel and spring onion | € 22

the little one | € 16

Asparagus soup

smoked fish and tarragon | € 12





VEGETARIAN

Ravioli filled with wild garlic

carrot, morel and bio-egg | € 25

Homemade baked gnocchi

spring-ratatouille, burrata, basil and lemon oil | € 23

FISH

“Grundlseer” char in all

crunchy potatoes, almond butter and spring herbs | € 32

Catch of the day

asparagus risotto, pea, saffron and baked wild garlic | € 29

CLASSICS

“Wiener Schnitzel” of veal

parsley potatoes and Viennese trimmings | € 29

Boiled beef

roasted potatoes, chives sauce and apple-horseradish | € 27

Styrian fried chicken

potato-and radish-herb salad | € 23





SWEETS



Rhubarb tiramisu

iced strawberries, white chocolate and sweet asparagus | € 12

Cheesecake

chocolate-truffle and elder-balm | € 13

Curd "schmarrn"

raspberries and egg liqueur | € 12

CHEESE

Cheese variation

chutney and fruit bread | € 15

