

# A LA CARTE

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## Starters

Beef tartare with smoked yolk and hemp mayonnaise	80 g	€ 25,00
Raw marinated Ausseerland char with marinated asparagus and Wiesengelter bacon		€ 27,00
Braised salted celery with Granny Smith-gel and watercress		€ 21,00

## Soups

Clear beef soup with cheese dumplings / sliced pancakes / liver dumplings		€ 7,00
Creamy soup of wild garlic with Styrian alpine prawns and citrus pastry		€ 15,00

## Main courses

Hourly egg with marinated avocado and hollandaise sauce		€ 17,00
Fried beef fillet with white and green asparagus and variation of potatoes		€ 42,00
Fried breast of quail with sauteed mushrooms and cereals		€ 38,00
Vegetable gyoza with kimchi and chili oil		€ 23,00
Fried fillet of turbot with Fregola Sarda and fermented radish		€ 44,00

## Desserts

Creme brûlée with pickled rhubarb and ice of shortbread		€ 17,00
Strawberry mousse with white ice of tomato and nasturtium		€ 21,00
Citrus tartelette with white chocolate ganache and sorbet of blueberry		€ 17,00

With our menu we serve fresh pastries, butter and sausage specialities from the Seetalblick butcher's shop  
€ 4,50