

DINNER

APPETIZERS AND SOUPS

PICKLED EBERNDORFER BEEF FILET	CLO	€ 21
Porcini Olive Egg yolk		
HOMEMADE PUMPKIN TORTELLONI	ALO	€ 18
Sheep cheese Walnuts		
BEEF SOUP	ACEGHLMO	€ 8
Liver- or cheesedumpling Meatstrudel Pancakestripes		

MAIN DISHES

CLASSIC FRIED CHICKEN	ACGLMO	€ 20
Pie rice or potato salad Cranberrys		
GRILLED HALLSTÄTTER REINANKE (LOCAL FISH)	ADGLO	€ 34
Grilled vegetables Cafe de paris butter		
MINCED PATTIES from Authal DEER	ACGLO	€ 26
Celery cream wild broccoli		
BOILED BEEF	ACGLM	€ 24
Roasted potatos vegetables chive sauce		
RIB EYE STEAK (Medium grilled)	GLOM	€ 39
Potato gratin backed beans herb butter		
ROASTED CAULIFLOWER & SALAD	AEGLO	€ 22
Bread cream roasted hazelnuts		

DESSERTS

CREME CARAMEL	ACGO	€ 12
Pickled kumquat hippe		
KAISERSCHMARRN	ACGO	€ 15
Plum roaster		

PLEASE NOTE THAT WE CHARGE 3,50 EURO PER PERSON
FOR OUR COVER.

DINNER-MENU

PICKLED AUSSEER CHAR ^{DFGMO} € 18
Buttermilk mousse | cucumber | kimchimayo



STYRIAN PUMPKIN SOUP ^{AGLO} € 10
croustini | pumpkinseed oil



CHICKEN BRAISED IN RED WINE ^{GLMO} € 30
vegetables | rosemary potatoes



RASPBERRYMOUSSEE ^{CGO} € 12
chocolate

MENÜ IN 4 COURSES € 68

MENÜ IN 3 COURSES € 58
(without soup)

Menu incl. cover charge

Allergenic:

A = cereals containing gluten | B = crustaceans | C = eggs | D = fish | E = peanuts | F = soja beans | G = milk
H = nuts | L = celery | M = mustard | N = sesame | O = sulphites | P = lupins | R = molluscs

Tax included