

Starters

Beef Tartar. cream of chanterelle. rosemary (12,90)

Burrata. organic tomatoes. basil. olive oil (vegetarian) (12,50)

Smoked trout. pumpkin. chutney. fresh herbs (vegan) (12,40)

Goat cheese. apricot. lavender. truffes (12,90)

Soups

Beef broth

with dumplings of semolina or
classic liver dumplings or
pancake stripes (4,80)

Cream lemongrass. coconut milk. prawn (7,20)

Homemade gulasch soup. bread (6,50)

Kids menu

½ Wiener Schnitzel (pork). fries (8,50)

Grilled wiener sausage. fries (7,90)

Deep fried fish sticks. fries (7,20)

Smaller portions of most meals are possible (ca. 75% of price)

For Information about ingredients, please ask our service staff!

We cook with local meat, fresh fish and regional fruit and vegetables only .

Mains

Ragout of chanterelle.

rice milk. coconut milk. minty bulgur. lime (vegan) (13,90)

Eggplantlasagna. quinoa. carrot mousse. tomato ragout (vegan) (13,20)

Curry. vegetables. lemongrass. coconut milk (vegan) (12,60)

Gnocchi. spicy tomato sauce.

regional vegetables. local feta (vegetarian) (12,90)

Fresh carp, deep fried. potato salad (17,20)

Pike perch filet. parsley potatoes. salad. (18,80)

Grilled samlet.

parsley potatoes. leaf salad. (18,20)

Grilled Pulpo.

homemade humus. olives. herbs. (19,90)

Tomahawk steak of pork. pannonian vegetables. creamy polenta (27,80)

Wiener Schnitzel (pork). mixed salad (13,20)

Cordon Bleu (pork). smoked ham. cheese. rice. mixed salad (14,90)

Roasted chicken breast . ragout of chanterelle. minty bulgur (16,80)

„Zwiebelrostbraten“ – tradiotional austrian roast beef

baked potatoes. deep fried onions (16,50)

Dessert

Somloer Nockerl – (best in town!!). nuts. whipped cream.
plenty of chocolate sauce. rum (5,80)

Traditional pancakes (2 pieces)

with apricot jam (5,20)

black nut jam or nutella and whipped cream (5,70)

Apricot tiramisu. Mascarpone. Curd cheese. berries (6,90)

Chocolate Soufflé. Sorbet (8,90)

Variation of sorbet. fresh berries (6,80)