

No enjoyment is temporary, because the impression lasts forever!
Goethe



starters & salad

beef tatar

egg yolk creme, mustard caviar, sour cream butter, pearl onion and root baguette | € 18

mixed salad | € 6

green salad | € 5

soups

beef soup with root vegetable

semolina dumpling | cheese dumpling | sliced pancakes | € 6

pumpkin-passionfruitsoup

crème cheese, pumpkin seed oil and pumpkin seeds | € 8



Information about certain substances that cause allergies or cause intolerance,
you will receive on request with our trained service staff.



main courses

cheese dumplings

butter, styrian parmesan, chives and salad | € 15

acquerello-risotto

braised tomatoes, king oyster mushrooms, basil and Andrea´s goat cheese | € 18

char in the broth

fennel salad, tomatoe and root baguette | € 24

escalope of veal

potato-green salad, cranberries and lemon | € 24

styrian fried chicken

potato-green salad, cranberries and lemon | € 18

cooked beef

roasted potatoes, chive sauce and apple horseradish | € 22



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🍷 sweets 🍷

chestnut mousse

poppy seed and sour cherry | € 10

creme brûlée

stewed plum and hazelnut ice cream | € 7

milk chocolate

almond nougat and pear | € 12

praline | € 6

🍷 cheese 🍷

cheese variation from Bernard Antony

chutney, fig mustard and fruit bread | € 13



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