



we start with

cover

bread, butter, spread | greeting from the kitchen | sweets

€ 6 per person

starters & salads

beef tatar

parmesan waffle, crème fraîche, char caviar | € 21

green salad with goat cheese

pickled apple, pumpkin seeds and pickled vegetables | € 16

vitello tonnato

char, hijack, rocket and pine nuts | € 20

turnips two ways

fig, pecan and goat cheese | € 14

mixed salad | € 7

green salad | € 6

soups

beef soup with root vegetable

liver dumpling | cheese dumpling | sliced pancakes | € 7

asparagus crème soup

fresh cheese ravioli | € 10



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



vegetarian

celery dumpling

butter, styrian parmesan, chives and salad | € 21

asparagus-tagliatelle

tomatoes, pine nuts and brown butter foam | € 16

fish

char in all

olives, tomatoes, capers, butter and parsley potatoes | € 27

monkfish

artichoke, gnocchi and saffronage | € 27

classics

corn chicken

corn, herbs oil and jus | € 24

escalope of veal

parsley potatoes, cranberries and lemon | € 24

styrian fried chicken

potato-lamb's lettuce, cranberries and lemon | € 19

cooked beef

roasted potatoes, chive sauce and apple horseradish | € 22

beef filet 150g

gratin, broccoli and jus | € 34

SURPRISE MENU

4 course € 58





🍷 sweets 🍷

cheesecake

rhubarb | € 12

"black forest"

cherry, chocolate and vanilla | € 9

butter croissants

apricot roaster and vanilla ice | € 11

pralines | € 7

🍷 cheese 🍷

cheese variation

chutney, fig mustard and fruit bread | € 14

