



THE LITTLE CHANTERELLE CUSINE

Fried chanterelles on lettuce with bacon, onion, vinaigrette dressing 18,50

Salad plate with chanterelles and fried potatoes 19,50
leaf salad with cucumber, tomatoes, bacon, onion, vinaigrette dressing

Homemade spaetzle – traditional pasta – with roasted chanterelles & bacon 19,50
served with freshly chopped coleslaw

homemade hashed browns, creamed chanterelles & fried chanterelles 19,50
braised tomatoes, rocket salad

Pappardelle with roasted chanterelles, romanesco, broccoli 18,50
cherry tomatoes, herb cream sauce, parmesan cheese

THE CLASSIC CHANTERELLE CUISINE

Fried potatoes with roasted chanterelles, bacon, onion, cherry tomatoes 21,50
romanesco, organic fried egg, served with freshly chopped coleslaw

Young pork chop with creamed chanterelles 20,50
onion, cherry tomatoes, parsley, served with homemade organic spaetzle

Zurich schnitzel with mushroom cream sauce 21,50
hashed browns, grilled mushrooms, parsley

LARGE SALAD PLATE

Leaf salad with bacon and organic egg, 19,50
lamb's lettuce, lollo verde, lettuce, radishes, diced bacon, boiled organic egg

Two Tyrolean bacon dumplings 17,50
with brown butter and onion, lettuce with cucumber, white balsamic dressing

Salad plate with fried chicken breast fillet 20,50
lamb's lettuce, lollo verde, lettuce, cucumber, white balsamic dressing

3 SUGGESTIONS

Slices of oven-fresh pork roast 18,50
pickled cabbage, bacon dumpling, mustard, styrian horseradish

Zurich schnitzel with mushroom cream sauce 19,50
hashed browns, grilled mushrooms, parsley

Pappardelle in gorgonzola cream and young spinach leaves 17,50
romanesco, broccoli, stewed cherry tomatoes, parmesan shavings

CAESAR SALADS

Caesar Salat – The Original 17,00
Romaine lettuce hearts, original Caesar dressing, parmesan shavings, bread croutons

Caesar salad with fried potatoe 18,00
romaine lettuce hearts, Original Caesar dressing, fried potatoes, parmesan shavings

TRADITIONAL

Spinach ravioli on rocket, melted butter, parmesan, chives 17,50

Two Tyrolean bacon dumplings, pickled cabbage, melted butter 18,00

Two spinach dumplings with gorgonzola sauce 18,50

Tyrolean Tris on lettuce, cheese dumpling, spinach dumpling, ravioli 18,50
melted butter, parmesan

SPÄTZLE & GNOCCHI

Spaetzle – traditional tyrolean pasta – with roasted bacon, white cabbage salad 17,50

Spaetzle – traditional tyrolean pasta – with different kinds of cheese 19,00
roasted onions, white cabbage salad

Potato Gnocchi with fried mushrooms 19,00
broccoli, cherry tomatoes, mushroom cream sauce

Potato Gnocchi with mediterranean vegetables 17,50
in virgin olive oil, parmesan shavings

HASHED BROWNS

Hashed browns with spinach, melted mountain cheese 18,50
braised cherry tomatoes, organic fried egg, arugula

Hashed browns with grilled chicken fillets 20,50
tomatoes, creamed spinach, arugula

Hashed browns with boiled beef 21,00
creamed spinach, fried egg, horseradish

FRIED SAUSAGES

Grilled sausages with pickled cabbage 18,00
mustard, fried potatoes, and parsley

Large red sausage with pickled cabbage 19,50
mustard, fried potatoes, styrian horseradish, parsley

HOT PAN

Fried potatoes with boiled beef and smoked meat 21,50
roasted bacon, fried egg, parsley, coleslaw

CLASSICS

Oven-Fresh Roast Pork with a crispy crust 20,50
natural juices, pickled cabbage, and fried potatoes

Young pork chop with dark pepper sauce 21,50
green pepper, tomatoes, garlic, fried mushrooms
homemade organic spaetzle

Cutlet of sucking pig, shepherds' sauce with bacon 21,50
mushrooms, braised vegetables served with homemade organic spaetzle

Der Tafelspitz 24,00
Austrian boiled beef specialty, leaf-spinach with cream
roasted potatoes, horseradish

Das Innsbrucker Schnitzel 23,00
Beef chop with bacon mustard sauce, braised cherry tomatoes
served with homemade organic spaetzle

Das Wiener Schnitzel 21,00
Schnitzel Viennese style from pork with potato salad, lamb's lettuce, lingonberries

Pike-perch fillet fried in herbs 24,00
broccoli, braised cherry tomatoes, carrots, buttered potatoes