

DAILYmenu

Pumpkin cream soup with styrian pumpkin seed oil ^{A,H,G}	7,20
Local sheep cheese with salad bouquet, nuts, pumpkin seed oil and bread chip ^{A,C,G}	14,50
Fish terrine served with a salad bouquet, butter and toast bread ^{M,A,C,D,G}	18,60
Beef aspic with pickles, onions and a side salad ^{M,L}	14,60
Entrecôte with porcini–shiitake mushroom sauce and croquettes ^{A,C,G,O}	39,60
Linguini with porcini mushrooms, Italian style ^{G,C,A,O}	22,60
Grilled loin with french fries, cabbage salad, herb butter and grillsauce ^G	18,90
Whole fried Reinanke with parsley potatoes and almond butter ^{A,G,H,D}	31,50
Breaded Pork Escalope with parsley potatoes ^{A,C,G}	18,50
Pumpkin risotto with small salad ^{G,M,H}	22,80
Roast venison with Patisson courgette vegetables and croquettes ^{A,C,G,L,O}	28,60
Neapolitan pasta with burrata ^{A,C,G}	18,60
Chestnut rice with whipped cream ^{A,C,G,H}	7,20
Curd apricot tart ^{A,C,G,}	6,90
Apple tart with shortcrust pastry ^{A,C,G,}	6,90
Plum sheet cake ^{A,C,G,}	6,90

We recommend as an aperitif:

1/8 glass of sparkling pear wine € 5,80

Non-alcoholic wines and sparkling wines

1/8 SÜD Styrian VERJUS aperitif €5,50

0,1 l glass of „The zero Blanc“ alcohol free € 5,50

1 savoury biscuit 2,80 / 1 roll 2,20 / 1 slice house bread 1,60

supplement change 0,70/ salad change 3,20 / Portion cranberry jam 2,90 / mixed bread spread 5,20

All prices are in euros including VAT and all taxes.
The tip is not included in the prices.

Wir wünschen guten Appetit