
The
MENU

Be my guest!

STARTERS

BEEF TATARE

Parsley root • Miso • Mushroom Broth • Citrus 17/21

GRILLED OCTOPUS

Cauliflower • Brussels sprouts 18

BEET VARIATION

Horseradish • Crème fraîche • Forest honey 12

SMOKE TROUTS

Gin cucumber • Apple • Wasabi 14

AT LUNCHTIME TOO

LOCAL BRETTLJAUSE

Homemade Sausage • Pinzgauer bacon • Cheese • Cornicons • horseradish • Butter • Bread 21

SOUPS

BEEF SOUP

FROM LOCAL YOUNG BEEF

Greens from the pasture • Root vegetables
Optional:
Pancake slices / Cheese Dumplings / Liver Dumplings 7,5

RED BEET SOUP

Wasabi • Crispbread slate 7,9

SALAD

WINTER SALAD

Raw vegetable salads • Brown bread • Parmesan • Balsamico Vinagrette 9
Optional:
Grilled corn-fed chicken +6
Medium grilled beef slices +9
Tuna tataki +8

STARTERS

MOUNTAINS & WATERS

BACK OF DEER FROM LOCAL HUNTING Cranberries • Red cabbage salad	31	BELLY OF STRAW PORK 36H SLOWLY COOKED Black aioli • celery	23
RIBEYE STEAK FROM YOUNG BEEF (220G) Café de Paris butter	27	FILET STEAK FROM YOUNG BEEF (180G) Truffle jus • Foie Gras	30
TUNA TATAKI Miso • Sugar Snap Peas	29	SALMON TROUT FILLET Broccoli • Almond	24

SIDE DISH SHARING

SIDE SALAD	5	RAW MARINATED RED CABBAGE	5
RATATOUILLE	6	BRUSSELS SPROUTS Cream • Hazelnut	6
YOUNG POTATOES Nut butter • Parsley	6	TRUFFLED FRIES Parmesan • Chives	8
SEMOLINA STRUDEL	7	GARLIC FOCACCIA	5

In the evening we charge €3.50 per person for a cover charge.
We are happy to provide you with a menu with allergen labeling.
Prices are in euros including VAT.

GRILL

DOMESTIC & EXOTIC

SCHOTTKNOCKEN

Schotten • Fried onions • Herbs 18

BOILED VEAL "TAFELSPTIZ"

Root vegetables • Grated horseradish • Spinach 20

BRAISED OX CHEEK

Celery • Lovage 23

VIENNA SCHNITZEL OF VEAL

Lemon • wild cranberries
Optional:
Parsley potatoes / French fries 26

SPINACH DUMPLINGS

Nut butter • Parmesan foam • Spinach 18

LEMON RISOTTO

Scallops • Katsobushi • Salicon 24

DESSERT

THE CHOCOLATE

Variation of chocolate 14

FÖRSTERSCHMARRN

Frozen Plum • Rum raisins • Almond 12

RASPBERRYSORBET

Chocolate • Hazelnut • Meringue 11

FOREST HONEY

Brioche ice cream • Honey broth • Almond 11

KIDS

BEEF SOUP

Pancake slices 6

VIENNA SCHNITZEL

Fries • Ketchup/Mayonnaise 12

SPAGHETTI

Parmesan
Optional:
Tomato sauce / Bolognese 8

GRILLED SAUSAGE

Fries • Ketchup/Mayonnaise 9

MAIN & SWEETS

MARGHERITA

Tomato • Mozzarella 12

PROSCIUTTO

Tomato • Mozzarella • Ham 13,5

SALAMI MILANO

Tomato • Mozzarella • Salami Milano 13,5

CALZONETomato • Mozzarella • Ham •
Mushrooms 14**VEGETARIA**Tomato • Mozzarella • Peppers • Garlic •
Olive 14**NEAPOLITANA**Tomato • Mozzarella • Salami •
Anchovies 14,5**DIABOLO**Tomato • Mozzarella • Salsiccia piccante •
Pepperoni (spicy) 15**TONNO**

Tomato • Mozzarella • Tuna • Onions 15,5

PROSCIUTTO DI SAN DANIELETomato • Mozzarella • Raw ham •
Arugula 16,6**PICCANTE DOLCE LATTE**

Tomato • Dolce latte • Salami piccante 14,5

CAPRICCIOSATomato • Mozzarella • Mushrooms •
Ham • Artichokes 14,5**VERDURA**Tomato • Mozzarella • Artichokes •
Peppers • Mushrooms • Olive 14,5**RUSTIKA**Tomato • Mozzarella • Bacon • Onions •
Pepperoni (mild) • Corn 14,5**BRESAOLA DI TARTUFO**Air-dried italian beef ham • Grated
winter truffle • Rocket 17,5**KIDS****MARGHERITA**

Tomato • Mozzarella 8

SALAMI

Tomato • Mozzarella • Salami 9,5

PROSCIUTTO

Tomato • Mozzarella • Ham 9,5

PIZZA