## Oven warm bread

Sweet cream butter | curd € 5,00

Salat Bowl vegetarian
Lettuce | pickled red onion | crispies | pomegranate | oven tomatoes | walnuts |
Feta cheese in our house marinade € 12,00
Salat Bowl small € 8,00
Side salad € 6,00

Caesar salad
Crunchy lettuce hearts in our Caesar marinade | crispy capers | anchovy fillets |
white bread croutons | braised tomatoes € 12,00
with roasted corn chicken breast € 22,00
with fried cuts from local arctic char € 24,00

## `The Chef's Special` Beef Carpaccio

Freshly plated carpaccio from local highland cattle | fried porcini mushrooms |
Parmesan | basil | cream cheese | pine nuts | aged balsamic vinegar | native olive oil $€ 18,00$

Calf's head \& porcini mushrooms
Lukewarm and melted slices of home-braised calf's head | grilled porcini mushrooms |
shallot vinaigrette | rye bread crispies | marinated herbs
$€ 16,00$

King salmon and nutmeg
Juniper | gin | gently smoked king salmon | nutmeg squash | cream cheese |
Amalfi lemon
$€ 18,00$


Strong boiled beef broth
Root vegetables | Tyrolean bacon dumplings
$€ 6,00$

Strong boiled beef broth
Root vegetables | sliced herb pancakes € 6,00

Fruity \& spicy foam soup from Jaipur Curry vegetarian
Coconut | lemon grass | passion fruit | sweet potato | pickled onion

Pasta Piselli e Menta vegetarian
Fusilli in refreshing pea nage | fresh peas | mint | parmesan
$€ 16,00$
as appetizer
$€ 13,00$

## Pasta alla Carbonara

Homemade Tortellini | egg yolk | parmesan | guanciale | spring onion | fried porcini

| mushrooms | $€ 18,00$ |
| :--- | :--- |
| as appetizer | $€ 15,00$ |

Gnocchi \& pumpkin vegetarian
Freshly made gnocchi from potatoes \& hokkaido pumpkin | nage of nutmeg squash |
roasted pumpkin seeds | pumpkin seed oil | cream cheese € 18,00
as appetizer € 15,00

Porcini \& Risotto
Finest porcini mushroom risotto | fried porcini mushrooms | roasted garlic |
cream cheese vegetarian € 18,00
as appetizer € 15,00
with fried slices of local arctic char € 28,00
with black Perigord truffle surcharge € 8,00

| Fruity, spicy red Thai curry |  |
| :--- | :--- |
| Crunchy vegetables \| sweet potato | mango | bok choy | fragrant rice vegan | $€ 18,00$ |
| with fried slice of sea bream royale | $€ 28,00$ |
| with roasted corn chicken breast | $€ 28,00$ |

## Burger \& venison

Homemade potato bun | patty from the deer calf from our own hunt | alpine cheese | cold-stirred cranberries | braised pumpkin | pumpkin seed pesto | french fries € 19,00

Local venison ragout braised with raspberries
Mushrooms | black currant | cream cheese | croutons | fried butter spaetzle € 26,00

Gently cooked saddle of local venison
Curd and semolina gnocchi | glazed celery | crispy broccoli | juniper cranberry sauce € $€ 36,00$

[^0]Fried medallions of dry aged beef fillet
Bacon beans | crispy broccoli | pepper cognac sauce | potato mousseline

Briefly fried porcini roast beef from local highland beef
Glazed celery | crispy broccoli | fried butter spaetzle

# Baked Viennese Schnitzel from local pasture-raised veal <br> Potato and leek salad or french fries | cranberries | lemon <br> € 27,00 



Soup with sliced pancakes
$€ 6,00$

Fish sticks | Parsley potatoes | tartar sauce
$€ 12,50$
Chicken Nuggets | French fries ..... $€ 12,50$
Viennese Schnitzel | French fries ..... € 12,50
Spaghetti Bolognese ..... $€ 12,50$
Chocolate Muffins | Vanilla ice cream | whipped cream | colorful smarties ..... $€ 7,50$
Dessert
Creme Brulée from "Waldviertel" poppy seeds
Plum | poppy financier | plum sorbet ..... $€ 10,00$
Double baked US Cheesecake P.H.Kalamansi | peanut butter | caramel | kalamansi sorbet $€ 10,00$Affogato$€ 4,20$
1 Praline Haag$€ 1,80$

We work with all 14 allergens in our kitchen.
Despite careful preparation, cross-contacts cannot be ruled out. If you have any questions, please contact the service staff.

| Gluten | A | Milk | G |
| :---: | :---: | :---: | :---: |
| Crustaceans | B | Nuts | H |
| Eggs | C | Celery | L |
| Fish | D | Mustard | M |
| Peanut | E | Sesame | N |
| Soy | F | Sulphites | O |
| Mollusks | R | Lupins | P |


[^0]:    In Madeira braised cheeks and baked sweetbreads from Tyrolean milk calf Glazed celery | crispy broccoli | potato mousseline

