

Starter



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

Soups



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

€ 7,50

Main courses



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



Fried medallions of dry aged beef fillet

Bacon beans | crispy broccoli | pepper cognac sauce | potato mousseline € 36,00



Briefly fried porcini roast beef from local highland beef

Glazed celery | crispy broccoli | fried butter spaetzle € 32,00







Baked Viennese Schnitzel from local pasture-raised veal

Potato and leek salad or french fries | cranberries | lemon € 27,00

Children's meals

 Soup with sliced pancakes	€ 6,00
 Fish sticks <i>Parsley potatoes</i> <i>tartar sauce</i>	€ 12,50
 Chicken Nuggets <i>French fries</i>	€ 12,50
 Viennese Schnitzel <i>French fries</i>	€ 12,50
 Spaghetti Bolognese	€ 12,50
 Chocolate Muffins <i>Vanilla ice cream</i> <i>whipped cream</i> <i>colorful smarties</i>	€ 7,50

Dessert

 Creme Brulée from "Waldviertel" poppy seeds <i>Plum</i> <i>poppy financier</i> <i>plum sorbet</i>	€ 10,00
 Double baked US Cheesecake P.H. <i>Kalamansi</i> <i>peanut butter</i> <i>caramel</i> <i>kalamansi sorbet</i>	€ 10,00
 Affogato	€ 4,20
 1 Praline Haag	€ 1,80

Allergen Information:

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