

















Starter

-  **Oven warm bread** *austria*
sweet cream butter | potting € 5,00
-  **Colorful side salad** *vegetarian | austria*
various leaf salads | mini tomatoes | radish in our house marinade € 6,00
-  **Salat Bowl** *vegetarian | classic*
leaf salads | pickled red onion | Crispies | pomegranate | Oven tomatoes |
Walnuts | Sheep cheese in ours | house marianade € 12,00
salad bowl small € 8,00
-  **Cäsar salad** *classic*
Crunchy lettuce hearts in our Caesar Marinade | crispy capers | Anchovy fillets |
white bread croutons | braised tomatoes € 13,00
with fried corn-fed chicken breast € 23,00
with fried cuts from local Arctic char € 24,00
-  **Creamy buffalo milk mozzarella** *cross over*
Italian Prosciutto | sliced organic egg | Amalfi lemon | basil € 16,00
-  **The Chef's Special Truffle carpaccio from 'Hometown beef'** *classic*
Gently smoked king salmon | creamed cucumbers | apple-ginger-horseradish |
crushed potatoes € 21,00

Suppen

-  **Strong boiled beef broth** *austria*
root vegetables | baked cheese dumplings € 6,00
-  **Strong boiled beef broth** *austria*
root vegetables | bacon dumplings € 6,00
-  **Foamed soup from local asparagus** *vegetarian*
Curd dumplings | salt lemon € 7,50

Main courses






-  **Local asparagus *classic***
potatoes | Prosciutto Cotto | hollandaise sauce € 22,00
-  **Colorful spring salad bowl of asparagus *austria***
spring onion | cashew nuts | radishes | rhubarb | Wild herbs with baked deer veal escalope from our own hunt € 24,00
-  **Pasta alla Vongole *vegetarian***
Italian durum wheat spaghetti in parsley mussel fond | Olive oil | Sea asparagus | clams | garlic | Chili | Tomato | Parmesan € 21,00
as appetizer € 19,00
-  **Pasta alla Carbonara *cross over***
Italian durum wheat spaghetti | Guanciale | Organic egg yolk | Parmesan | black pepper € 16,00
as appetizer € 14,00
-  **Gnocchi & Ricotta *vegetarian | cross over***
freshly made potato ricotta gnocchi | white tomato fond | basil | Buffalo milk mozzarella | Oven tomatoes | Amalfi lemon € 18,00
as appetizer € 16,00
with fried slices of local Arctic char € 28,00
-  **Risotto & wild garlic *vegetarian | cross over***
Finest acquarello wild garlic risotto | Goat cream cheese | spring onion | lime € 18,00
as appetizer € 16,00
with pink fried beef entrecôte tagliata € 33,00
-  **Fruity & spicy ramen bowl *vegan | cross over***
Dashi from Kombu seaweed | Shiitake mushrooms | red curry | Ramen noodles | Pak Choy | Edamame | Cashew nuts | Tempeh | crunchy vegetables | Mango | coriander € 18,00
with XXL- shrimp € 25,00
-  **Chef's Favorit Sandwich *cross over***
crispy grilled ciabatta | slices of pink fried beef entrecôte | fruity & spicy tomato relish | Mustard mayonnaise | pickled onion | French Fries | Cross over ketchup € 24,00
-  **Cuts from local Arctic char *austria***
colorful spring and asparagus vegetables | mashed potatoes | Cognac morel cream € 29,00
-  **'Coq au Vin' The French poultry classic *cross over***
Farm chicken cooked with red wine | Braised vegetables | mashed potatoes | bacon | onion | Mushrooms € 27,00

-  Baked organic chicken *austria*
sour cream | Potato salad | cranberries € 19,00
-  Baked Viennese escalope from Tyrolean milk veal *classic*
Potato salad or French fries | cranberry | lemon € 27,00
-  Steak from dry aged beef entrecôte *classic*
*Tomato confit | colorful spring and asparagus vegetables | French Fries |
 Pepper cognac sauce* € 38,00
-  Briefly fried onion roast from local highland beef *austria*
colorful spring and asparagus vegetables | fried butter spaetzle € 29,00

Children's meals

-  Soup with sliced pancakes € 6,00
-  Fish sticks | *parsley potatoes | tartar sauce* € 12,50
-  Chicken Nuggets | *French fries* € 12,50
-  Wiener Schnitzel | *French fries* € 12,50
-  Spaghetti Bolognese € 12,50
-  Chocolate Muffins | *Vanilla ice cream | whipped cream | colorful smarties* € 7,50

Dessert

-  Hay milk curd dumplings *austria*
Butter Crunch | Vanilla rhubarb | Cinnamon sour cream | raspberry sorbet € 10,00
-  Crème brûlée *cross over*
Madagascar Vanilla | marinated Strawberries | Strawberry sorbet | French Madeleine € 10,00
-  Small stirred iced coffee € 8,00
-  Affogato *cross over* € 4,80
-  1 Praline Haag € 2,00

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