

Starters

 Oven warm bread <i>austrian</i>	
Sweet cream butter curd cheese	€ 6,50
 Our Sommer Salad Bowl <i>vegetarian classic</i>	
Young mixed leaf salads feta roasted chickpeas	
pomegranate pickled red onions in our house dressing	€ 11,00
 Mixed side salad <i>vegetarian austrian</i>	
Mixed leaf salads cherry tomatoes radishes in French dressing	€ 7,00
 Ceasar salad <i>classic</i>	
crisp lettuce hearts in our caesar marinade crispy capers	
anchovy filet white bread croutons braised tomatoes parmesan	<i>small</i> € 12,00 € 14,00
with pan-fried corn-fed chicken breast	<i>small</i> € 26,00 € 28,00
with pan-fried slice of local lake char fillet	<i>small</i> € 28,00 € 30,00
 Caprese <i>vegetarian cross over</i>	
Colourful rare tomato varieties & buffalo mozzarella aged balsamic vinegar	
extra virgin olive oil basil Amalfi lemon freshly baked focaccia	€ 19,00
 The Trout by Andreas Zangerl from the Kaunertal <i>100% local</i>	
Gently poached fillet chanterelles & quark lovage hazelnut quinoa sour milk	
pickled chanterelles	€ 22,00

Soups

 Chanterelles soup <i>austrian</i>	
Lovage poached egg	€ 9,00
 Strong Boiled Beef Soup <i>austrian</i>	
root vegetables baked cheese dumplings	€ 7,50

Main courses

 Pasta all'Amatriciana "Specialty from the mountain village of Amatrice" <i>crossover</i>	
Italian durum wheat rigatoni in a Mediterranean ragout made with San Marzano tomatoes	
guanciale chili garlic Pecorino Romano cheese	€ 19,00
As starter	€ 17,00
 Pasta ai Finferli "Specialty from Trentino, South Tyrol" <i>vegetarian crossover</i>	
Italian durum wheat spaghetti in a chanterelle broth sautéed chanterelles lovage	
Freshly shaved parmesan	€ 22,00
As starter	€ 19,00
 Risotto & Piquillo Peppers <i>vegetarian crossover</i>	
Fine Acquerello risotto with braised bell peppers Taggiasca olives young scallions	
Piquillo peppers roasted garlic salted lemon Manchego cheese	€ 19,00
As starter	€ 17,00
With crispy-fried fillet of Dorade Royale	€ 36,00
 Fruity & spicy red Thai curry <i>vegan crossover</i>	
Crisp vegetables sweet potatoes edamame pak choi jasmine rice mango	€ 19,00
With pan-fried corn-fed chicken breast	€ 34,00
With pan-fried slice of local lake char fillet	€ 36,00
 Grilled fillet of Dorade Royale <i>crossover</i>	
Italian durum wheat rigatoni in a fruity & spicy peperonata Mediterranean vegetables	
Amalfi lemon tramezzino basil	€ 36,00
 Chef's Favorite "Spicy Butter Chicken" <i>crossover</i>	
Hearty braised organic chicken tomatoes garam masala tikka masala cumin chili and butter	
Chickpeas carrots fragrant jasmine rice cucumber	€ 29,00

	Spanish root meat <i>crossover</i>	
	Grilled “Bresa” from Iberian acorn-fed pork parsley & potato biscuit root vegetables fresh horseradish Bellota ham chives potato purée	€ 33,00
	Rib Eye Steak from Dry Aged Beef 300g from Austria <i>classic</i>	
	Pepper & cognac sauce wide green beans with bacon chanterelles French fries	€42,00
	Tomahawk Steak from the alp pork 300g <i>classic</i>	
	Pepper & cognac sauce wide green beans with bacon chanterelles herbs butter French fries	€42,00
	Seared chanterelle roast (220g) <i>austrian</i>	
	Mashed potatoes crispy onions broccoli	€34,00
	Breaded Wiener schnitzel from Tyrolean milk-fed veal <i>austrian</i>	
	Potato salad or French fries lingonberries lemon	€31,00

Kids meals

	Soup with sliced pancakes	€ 7,50
	Fish sticks parsley potatoes tartar sauce	€ 13,50
	Chicken Nuggets French fries	€ 13,50
	Escalope of calf French fries	€ 14,50
	Spaghetti Bolognese	€ 13,50
	Chocolate Muffin Vanilla ice cream whipped cream colorful smarties	€ 8,50

Dessert

	Greek Yogurt & “Peach Melba” <i>crossover</i>	
	Macadamia nut sorbet made from braised vineyard peaches White chocolate chip cookie crumble	€ 14,00
	New York chocolate cheesecake <i>crossover</i>	
	Heart-shaped cherries salted caramel Fior die Latte ice cream	€ 14,00
	Small stirred iced coffee <i>austrian</i>	€ 9,00
	1 Haag Praline	€ 3,00

Opening hours:

Wednesday to Sunday
11.30 am–2.00 pm & 5.30 pm–9.00 pm

Closed on Mondays and Tuesdays

WLAN-Code:

Username: jaegerhof

Passwort: jaegerhof