PAUMENHAUS

CAFE – BRASSERIE – BAR

STARTERS

MIXED LEAF SALAD 5 / 8
raw vegetables, olive oil / pumpkin seed oil *L/M*

FALAFEL & AVOCADO HUMMUS 14,5
pineapple-pommegranate salad, mint, bread-chips *A/E/F/L/M/N*

BUFFALO MOZARELLA & TOMATOES 16,5
strawberry-tomato salad (variety of tomatoes), herb-grissini *A/C/G/M*

FRIED SARDINES 17,5
black garlic, pak choi, rosemary-focaccia *A/D/G*

BEEF TATAR & QUAIL EGG 18,0
lovage-mayonnaise, mainated mustard seeds,
toasted white bread *A/C/G/M*

SOUPS

CREAM OF ASPARAGUS SOUP 6,5
chervil-oil

DUCK-MISOSOUP 8,0
shiitake-leek pockets *A/F/G/L/N*

SOUP OF THE DAY 6,5
please ask for further information

MAINS

VEGAN-CHICKPEA-RAVIOLI 18,5
tomatoes, eggplant, mint *A/E/L/N*

WHITE ASPARAGUS "MARCHFELD" 22,0
belper cheese, young potatoes, sauce hollandaise *A/C/G/M/O*
with Prosciutto 25,5
with house pickled salmon 25,5 D

FILLET OF SALMON, TERIYAKI-TAMARINDSAUCE 28,0
sesame-kohlrabi puree, baked avocado, orange-sauce *A/C/D/E/F/G/N*

WHITE CATFISH 26,0
tomato-string bean vegetables, smoked paprika potatoes, fried caper berries *D/L*

RAINBOW TROUT OR BRANZINO 25,0
herb-salad with passion fruit-ginger dressing, served in rice dough cup *D/M*

DRY-AGED-CHEESEBURGER 18,5
cheddar, romaine lettuce, pickled gherkin, roasted onions,
wedges, bbq-sauce *A/C/G/L/M/O*

WIENER SCHNITZEL (VEAL) 23,5
cold-stirred cranberries, mixed salad *A/C/G/M*

SUPREME FROM THE ORGANIC CHICKEN stuffed with Kalmata-Olives 27,0
asparagus risotto, basil *G/O*

ENTREÔTE (LOCAL ORGANIC BEEF) 32,0
leaf spinach, mashed artichoke-vegetables, Sauce Béarnaise *C/G/L/O*

DESSERTS

ELDERFLOWER-PANNA COTTA 9,5
marinated strawberries & rhubarb,
florentiner- waffles *A/C/G/H*

COCONUT-SEMOLINA FLUMMERY 10,0
passion fruit sorbet, raspberry-mango salad
A/C/G/H

DARK CHOCOLATE-NUT CAKE 10,0
pistachio ice cream, sour cherry-compote
A/C/G/H

FINE PASTRIES
see our showcase

CHEESE

SELECTION OF 2 7,6
SELECTION OF 5 15,8
A/G/H/M/O served with
chutney & bread

CIRONÉ
aromatic, creamy
hard cheese, raw milk from the
Zäziwil
– EMMENTAL, SWITZERLAND

SUMMERHIMU
creamy, spicy,
semi hard blue cheese from
raw milk
– GRANTISCH, SWITZERLAND

EPOISSES AOP GERMAIN
balanced, remarkable, creamy,
pasteurized milk
- BURGUNDY, FRANCE

BRIE DE MEAUX AOP
tasty, hints of champignons, raw
milk, "the king of cheese"
- ILE DE FRANCE, FRANCE

LA TUR
delicious, harmonic soft cheese,
pasteurized goat, sheep and
cow´s milk, a classic
- PIEDMONT, ITALY

PORTION OF BREAD *A* 1,2 | COVER (EVENINGS) 3,5

all prices in Euro / errors excepted

A cereal con taining gluten	*E peanuts*	*M mustard*	*vegetarian*
B crustacean	*F soy*	*N sesame*	*vegan*
C eggs	*G milk/lactose*	*P lupine*	*pork*
D fish	*H nuts*	*O sulphur*	
	L celery	*R mollusc*	

Preise inklusive aller Steuern und Abgaben. Prices include all taxes and fees.