



STARTERS

- MIXED LEAF SALAD 7,0 / 12,0
raw vegetables, olive oil / pumpkin seed oil L/M
- FATTUSCH 17,8
cream of broad beans & pomegranate, flat bread croûtons A/N
- GRATINATED GOAT CHEESE 17,8
zucchini, cassis-figs, parsnip-crisps G/O
- BROOK TROUT CEVICHE 19,0
fennel, yellow plums, macadamia nuts D/H
- COLD CUT ROAST BEEF (organic) 20,0
radish, radicchio, pear-walnut vinaigrette H/M
- FRIED SAUSAGES (organic veal) 18,0
braised cabbage, vegetable pickles, pita bread A/L/M

SOUPS

- CREAMY PUMPKIN-GINGER SOUP 8,7
with quince *vegan*
- ORGANIC BEEF BROTH 11,2
porcini mushroom pasties, vegetables A/C/G/L/O
- SOUP OF THE DAY 7,8
please ask for further information



MAINS

- VEGAN AUTUMN VEGETABLES CURRY 20,0
turnip, oca, pumpkin, barberry rice, beetroot chutney *vegan* M/O
- HOUSE MADE 'BRIMSEN' SHEEP CHEESE-GNOCCHI 24,0
porcini mushrooms, braised tomatoes A/C/G/O
- GRILLED COD FILLET 32,0
hokkaido risotto, caper berry leaves D/G/O
- GRILLED OCTOPUS, PRAWNS (ORGANIC) & SARDINES 31,0
zucchini, aubergine, turnip, basil pesto B/D/G/H/R
- BROOK TROUT (FALKENSTEIN OBERWASSER) 32,0
rosemary-potatoes, bitter salad selection (chicory, radicchio, endive) with rosehip dressing D/M
- CHEESEBURGER (Austrian organic beef) 24,0
cheddar, pickled gherkin, roasted onions, wedges, bbq sauce, curry-mayonnaise A/C/G/M
- WIENER SCHNITZEL (Austrian veal) 29,0
potato salad with lamb's lettuce, cold stirred cranberries A/C/G/L/M
- BOILED PRIME OF BEEF 'TAFELSPITZ' (Austrian organic beef) 32,0
root vegetables, bread-roll-horseradish mash 'schmarrn', chive sauce A/C/G/M/L
- ENTRECÔTE (Austrian organic beef) 36,0
brussels sprouts, porcini-mushroom-potato gratin, pepper sauce G/L/M/O

DESSERTS

- SWEET NOODLES WITH NUTS 11,0
quince puree, ice cream 'malaga' A/C/G/H
- TIRAMISU 12,0
caramelized grapes, elderberry stew A/C/G/H

FINE PASTRIES
see our showcase

CHEESE

- SELECTION OF 2 9,2
SELECTION OF 5 18,2
 A/G/H/M/O served with
fig mustard, walnuts,
bread

GOUDA ALT
spicy, matured 18 months,
intensively aromatic
- GOUDA, HOLLAND

GRUYERE AOP
aromatic, matured
raw milk-hard cheese, well
known masterpiece of the
swiss cheese culture
- FREIBURG, SWITZERLAND

CAMEMBERT JORT
creamy, aromatic, raw milk
soft-cheese, tasty, white rind, the
original from:
- NORMANDIE, FRANCE

FOURME D'AMBERT AOP
creamy-mild blue cheese-
classic, milk from the "Saler"beef
- AUVERGNE, FRANCE

REBLOCHON AOP
spicy raw milk soft white cheese
from the higher Alps
- SAVOYEN, FRANCE



PORTION BREAD A 2,0 | COVER (EVENINGS) 4,0
all prices in Euro / errors excepted

A cereal
containing gluten
B crustacean
C egg
D fish

E peanut
F soy
G milk/lactose
H nuts
L celery

M mustard
N sesame
O sulphur
P lupine
R molluscs

vegetarian
 vegan
 pork