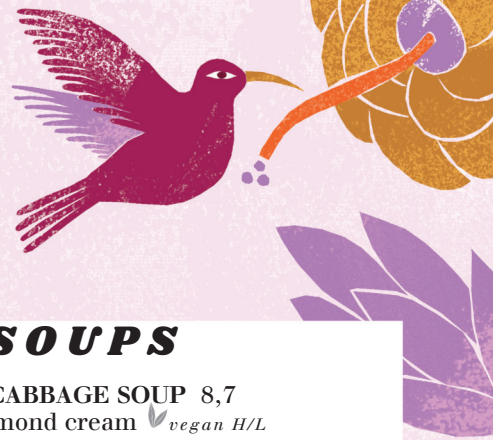




PAUMENHAUS



CAFE - BRASSERIE - BAR






STARTERS





MIXED LEAF SALAD 7,0 / 12,0
raw vegetables, olive oil / pumpkin seed oil   

PINSA 17,5
artichokes, eggplant, olives, lentil-grana  

BAKED BEETROOT & GOATS CHEESE 17,5
herb-salad, walnut-pear-chutney   

PICKLED MACKEREL lemon pepper 18,5
winter salads, blood orange vinaigrette, topinambur crisps   

SMOKED GOLD TROUT "OBERWASSER" 19,0
trout caviar, lamb's lettuce, potato-wasabi-cream   

BEEF TARTAR (ORGANIC) & crunchy anchovys 20,0
belper cheese, beetroot-dip, toasted brioche bread    

SOUPS

RED CABBAGE SOUP 8,7
yuzu, almond cream   


OXTAIL SOUP 9,5
herbed meat dumplings, root veggies   

SOUP OF THE DAY 7,8
please ask for further information



MAINS





PULLED JACKFRUIT (organic) 19,0
red cabbage, chili-mango, pita bread    

KALE-ROLLS stuffed with mushrooms 18,5
wild rice, sheep cheese, paprika-tomatosauce 

GRILLED SKREI FILLET (WINTER COD) 34,0
beluga-lentils, leaf spinach, white wine-mustard sauce    





TERIYAKI SALMON FILLET 34,0
pak choi, mashed cauliflower, cashews, pickled baby oranges    


BROOK TROUT (FALKENSTEIN OBERWASSER) 32,0
braised fennel, lemon-potatoes, pine nuts 

MINCED VEAL PATTIES (Austrian organic veal) 24,00
truffled mashed potatoes, roasted onions, gravy    

CHEESEBURGER (Austrian organic veal) 24,0
cheddar, pickled gherkin, roasted onions, wedges, bbq sauce, black-garlic mayonnaise    

LAMB CURRY (Austrian organic lamb) 28,0
basmati rice, pineapple-chutney, papadam 

WIENER SCHNITZEL (Austrian organic veal) 32,0
parsley potatoes, cranberries    

ENTRECÔTE (local, organic) 36,0
black salsify-kale veggies, braised shallots 








DESSERTS

OVEN WARM NUT CAKE 10,0
tangerine ragout, egg liqueur sauce     

COCONUT-POPPYSEED NOODLES 12,0
stewed sour cherries, hazelnut ice cream    

FINE PASTRIES
see our showcase

CHEESE

SELECTION OF 2 9,2
SELECTION OF 5 18,2
       served with
fig mustard, walnuts,
bread

BRIE DE MEAUX AOP
soft cheese, cow's milk,
white rind, creamy, salty
- MEAUX, FRANCE

EPOISSES
soft cheese from pasteurized
cow's milk, intense, aromatic
- EPOISSES, FRANCE

STILTON
mild-blue mould
speciality, pasteurized cow's milk
- LEICESTERSHIRE, ENGLAND

SCHLOSSBERGER ALT
matured 14 months, hard cheese,
cow's milk
- EMENTAL, SWITZERLAND

CHÄLLERHOCKER
spicy medium-hard cheese from
raw cow's milk
- APPENZEL, SWITZERLAND



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