



PAUMENHAUS

CAFE - BRASSERIE - BAR



## STARTERS

- MIXED LEAF SALAD 7,5 / 14,0  
raw vegetables, olive oil / pumpkin seed oil *vegan* ✓ *L/M*
- ROMAIN LETTUCE 18,0  
avocado, quinoa, melon, cucumber, ginger-soy-chili-dressing,  
roasted chickpeas *vegan* ✓ *F/N*
- BUFFALO MOZZARELLA 19,0  
strawberry-tomato salad, basil, rocket salad, grissini *A/G/M/O*
- GRILLED OCTOPUS 22,0  
green asparagus-mango-salad, lotus-root crisps *M/R*
- ORGANIC BEEF TARTARE 22,0  
herb-butter, belpere cheese, focaccia *A/D/G/M*

## SOUPS

- ASPARAGUS CREAM SOUP 10,0  
croutons *A/G/L*
- BEEF BROTH 11,0  
organic veal dumplings, root vegetables *A/C/L*
- SOUP OF THE DAY 8,5  
*please ask for further information*



## MAINS

- RED LENTIL-MANGO RAVIOLI 25,0  
pak choi, mint, curry-coconut sauce ✓ *A*
- WHITE ASPARAGUS "MARCHFELDER" 26,0  
tarragon-lemon butter, mixed color tomatoes, young potatoes ✓ *A/G/L*  
with prosciutto 30,0  
with picklet beetroot salmon *D* 30,0
- FELICETTI-LINGUINI 23,0  
tomatoes, olives, Grana ✓ *A/C/G/L*
- WHOLE GRILLED BROOK TROUT "FALKENSTEIN" 34,0  
broccoli-asparagus sauteed in almond butter *D/G*
- GRILLED FILLET OF SALMON 34,0  
lemon risotto, baby-chard, glazed anise-carrots *D/G/L/O*
- GRILLED SEA BASS 34,0  
mediterranean vegetables, rosemary potatoes, basil-pesto *D/G*
- WHOLE GRILLED BROOK TROUT "FALKENSTEIN" 34,0  
broccoli-asparagus sauteed in almond butter *D/G*
- PINSA 20,0  
organic ham "Ötscher", lavender-maces blossoms-raclette, rocket salad pesto *pork* ✓ *A/G*
- CHEESEBURGER (organic local beef) 28,0  
cheddar, gherkin, roasted onions, tomatoes, wedges, BBQ sauce, Aioli *A/C/G*
- TOMAHAWK STEAK (organic "Wald.Roc" pork) 34,0  
pointed cabbage-artichoke roast, caraway gravy *pork* ✓ *G/L/O*
- WIENER SCHNITZEL (organic local veal) 36,0  
house made potato salad, cranberries *A/C/L/M*
- GRILLED ROAST BEEF (organic local beef) 38,0  
baked paprika, potato-sage gnocchi, port wine-gravy *A/C/G/L/M/O*



## DESSERTS

- CHOCOLATE SOUFFLÉ 13,0  
fresh strawberries, vanilla ice cream  
✓ *C/F/G/H/O*
- BANANA CAKE 13,0  
papaya-pineapple-compote ✓ *A/C/G*
- MATCHA TIRAMISU 12,0  
fresh berries ✓ *A/C/G*

FINE PASTRIES  
see our showcase

## CHEESE

SELECTION OF 2 11,6  
SELECTION OF 5 24,0  
✓ *A/G/H/M/O* served with  
fig mustard, walnuts  
& bread

TALEGGIO  
soft cheese with red mould,  
intense-refined taste  
- LOMBARDY, ITALY

SCHLOSSBERGER ALT  
hard cheese, matured 14  
months  
- EMMENTAL, SWITZERLAND

STILTON  
mild-spicy,  
classic with blue mould,  
pasteurized milk  
- LEICESTERSHIRE, ENGLAND

PECORINO MOLITERNO  
CENTRAL  
hard cheese, pasteurized  
sheep milk  
- SARDINIA, ITALY

BRIE DE NANGIS  
soft cheese from raw cow's milk,  
white mould rind  
- ILE DE FRANCE, FRANCE



PORTION BREAD *A* 2,2  
COVER (FROM 6PM, BREAD BASKET, AMOUSE BOUCHE, NAPKIN ) *A/G* 4,7 p.p.  
*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/alcohol  
*P* lupine  
*R* molluscs

✓ *vegetarian*  
✓ *vegan*  
✓ *pork*