

LUNCHMENU

12 a.m. – 9 p.m.

Salads & starters

- Carpaccio of local beef (ACGHLMO)**
arugula | parmesan | onion-tomatochutney 18
- Colourful leaf salad (ACGHLM)**
organic olive oil | balsamic vinegar 7
- Small Caesar salad (ACGHLMO)**
parmesan | tomato | croutons 9

Soups

- Beef bouillon (ACFGHLM)**
with shredded herb pancakes 7
- Cream of wild garlic soup (ACFGHLM)**
bruschetta 11

Main dishes

- Homemade wild garlic & spinach dumplings (ACFGHLMO)**
carrot | leek butter 19
- „Wiener Schnitzel“ of local veal (ACGHNLN)**
parsley potatoes | cranberries 27
- Asparagus risotto (ACDFGHLMNQ)**
zucchini-feta-spring roll | cress 25
- Local fillet of trout (ACDFGHLMNQ)**
asparagus risotto | cress 32
- Homemade pasta (ACGHLMO)**
homemade game bolognese | parmesan 17
- Confit chicken breast (ACGHLMO)**
rosemary potatoes | small Caesar salad
sour cream dip 25
- Tagliata of local beef (ACFGHLO)**
grilled asparagus | arugula | pine nuts
lemon-olive dressing 34

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Desserts

- Lemongras Creme Brûlée (ACGH)**
raspberry sorbet | berries 11
- White chocolate cake (ACFGH)**
rhubarb | mint ice cream
chocolate cream 12