1/4l Verjus gespritzt -alkoholfrei-	4,50
1/2l hausgemachter Ribiseleistee	4,90
1/3l Pale Ale, Maisel&Friends	5,90
„Erdbeer-Rhabarber-Spritz" mit Prosecco	7,90
„Monte e Mare" -alkoholfrei- Bergapfel-Mandarinensaft, Grenadine, Tonic	6,50
„Americano" Campari, Vermouth Rosso, Soda	9,50
1/8l Sauvignon Blanc Straden 2021 Edi Tropper, Vulkanland Steiermark DAC	6,50
1/8l Riesling Goldberg Reserve 2022 Leo Müller, Kremstal DAC	7,50
1/8l Weißburgunder Tradition 2023 Kellerei Terlan, Südtirol	7,10
1/8l Rosé Antoinette 2022, Fuhrgassl-Huber, Wien	6,10
1/8l Pinot Noir 2023, Gernot Heinrich, Neusiedlersee	6,90
1/16l Beerenauslese Sämling 88 2020 Hans Tschida, Neusiedlersee	7,20

Soups and starters

Frittatensuppe – pancake stripes in clear beef broth	6,20
Leberknödelsuppe – liver dumpling in clear beef broth	7,50
Creamy cheese soup with fried local cheese -veggie-	7,50
Creamy asparagus soup with bread croutons -veggie-	7,50
Mixed salad or leaf salad -veggie-	7,20
Garden salad with pomegranate seeds and **local curd cheese** -veggie-	14,50
Beef Carpaccio with local cheese an bread	18,90

portion bread	3,50	portion butter	1,50
portion wild garlic dip	3,00	portion olives	5,00
portion Grammelschmalz	3,00		

Main dishes

Spinach dumplings with melted butter and Grana Padano -veggie-	17,00
Traditional cheese-spaetzle with melted onions -veggie-	18,00
Asparagus risotto with goat cheese –veggie-	21,00
Char filet with leaf salad and asparagus	28,00
Südtiroler Hirtenmakkaroni – makkaroni in a creamy sauce with beef, peas, tomatoes and bacon	18,00
Fried chicken slices with leaf salad and cranberry jam	19,80
Kalbsrahmbeuschel – ragout of veal lights with white bread dumpling	21,00
Wiener Schnitzel from pork or veal with cranberry jam and potatoe salad	19,80/28,00
Cordon Bleu from pork or veal with cranberry jam and potatoe salad	20,80/29,00
Cooked white asparagus with parsley potatoes egg sauce and ham	25,00
Grilled slices of roast beef in onion gravy with wild garlic-spaetzle	27,00
Grilled Rump steak with pea cream, Steakhouse Fries, pepper sauce and herb butter	36,00

Desserts

Fluffy blueberry pancake with vanilla ice	12,50
Crème Brûlée with raspberry sorbet	10,50
„White chocolate. Rye. Strawberry. Rhubarb"	12,00

Please ask our staff regarding allergens.

All prices in Euro inclusive taxes