Classics
STARTERS

Prime boiled beef in aspic
(L)

½	€ 14,00
1	€ 16,00

Beef Tatar
butter
mayonnaise of truffle
toasted bread
Hofbäckerei Edegger-Tax
(A, C, G, L, M)

90 grams	€ 18,00
150 grams	€ 22,00
Add 1 prawn	€ 6,00

63° egg
mushroom stock | vegetables
beef fillet slices
Bonito-flakes
(C, D, G, L, O)

€ 17,00

Chicken liver parfait
cacao-velour
apricot
(A, C, G, H, O)

€ 16,50

Consommé
(A, L)
meat strudel (A, C, G, L)
sliced pancakes (A, C, G)
liver dumpling (A, C, L)

€ 5,50

Leaf lettuce
french dressing (C, L, M)
italian dressing (O)
yoghurt dressing (G)
apple-, pear- or raspberry vinegar
walnut oil (E)
original styrian pumpkin seed oil
homemade dressing (C, L, M)

€ 6,00
extra charge for salads with pumpkin seed oil € 0,50

Endive salad
quail beans | egg
potato straw
pumpkin seed oil
(C, L, M, O)

€ 16,00

Classics
MAIN DISHES

Glazed shoulder of veal
romaine lettuce
parmesan foam
dumplings
(A, C, G, L, M, O)

€ 28,00

Baked of ox
salsa verde
horseradish cream-potatoes
chive sauce
(A, C, G, L, M)

€ 23,00

Lamb ragout
Zotter
vegetables | Paccheri
(A, C, G, L, M, O)

€ 25,00

Fillet of beef
kale
cheese polenta
port wine
(G, L, M, O)

€ 49,00

Saddle of veal
tongue
romaine lettuce
Madeira
(A, C, G, L, M, O)

€ 36,00

„Wiener Schnitzel" of veal
cranberries
typical styrian salad
pumpkin seed oil
(A, C, G, O)

€ 28,50

Veal rump cap
traditional sides
(A, C, G, L, M)

€ 25,00

Side order of creamy spinach	€ 5,50
Side order of bread horseradish	€ 5,50

Classics
MAIN DISHES

Char fillet
Café de Paris-foam
zucchini millefeuille
cream of celery
(D, G, L, O)

€ 29,00

Salmon trout fillet
pearl vegetables
parsnip
mussels
Bouillabaisse-stock
(D, G, L, O, R)

€ 29,00

Potato gnocchi
spinach leaves
tomatoes
nut butter foam
(A, C, G, L, O)

€ 20,00

Pasta a Foglio
confit yolk
coffee cream
mushroom tartare
(A, C, G, L, O)

€ 22,00

ALPINE MENU

STARTER	**Chicken liver parfait** cacao-velour apricot (A, C, G, H, O) € 16,50
SOUP	**Cream soup of cress** (G, L, O) € 6,00
MAIN DISH	**Saddle of veal** tongue boiled salad Madeira (A, C, G, L, M, O) € 36,00
DESSERT	**Pear tartelette** almond sour cream honey (A, C, G, H) € 13,50

menu price
€ 68,00 per person
excl. cover

VEGETARIAN MENU

STARTER	**Mousse of eggplant** Couscous balls pepper-salsa sheep´s cheese (A, C, G, L) € 15,50
MAIN DISH	**Pasta a Foglio** confit yolk coffee cream mushroom tartare (A, C, G, L, O) € 22,00
DESSERT	**Vanilla-Panna Cotta** lemon crispy nougat (A, C, G, H) € 13,00

menu price
€ 46,00 per person
excl. cover

Classics

DESSERT & CHEESE

Pear tartelette
almond
sour cream
honey
(A, C, G, H)

€ 13,50

Vanilla-Panna Cotta
lemon
crispy nougat
(A, C, G, H)

€ 13,00

Chocolate brownie
salted caramel
vanilla
(A, C, H)

€ 15,00

Small variation of selected cheese
bread

€ 12,50

Big variation of selected cheese
bread

€ 16,50

We take the liberty of charging the following cover per person:
cover lunch € 3,50
cover dinner € 4,50