Small moments of pleasure to share

A good meal begins with small things. Some bread, a favourite spread, and time to enjoy it.

For arriving and sharing

2 slices of Wurzelbrot (rustic root-shaped bread)	€2,00
Crispy bread 150g	€4,50
Olive braid 95g	€3,50
Potato braid 95g	€3,50

Small Favourite Tapas

served with Wurzelbrot (rustic root-shaped bread)

Butter with sea salt	€2,00	Olives verdi in salamoia	€4,00
Herbed quark with cress	€7,00	Antipasti vegetables	€10,00
Mediterranean hummus with olive oil & roasted pine nuts	€9,00	Beef tartare (50g) with Dijon mustard & avocado mousse	€12,00
Minced bacon with chives & horseradish	€9,00	Smoked Muscovy duck breast with waldorf salad & cranberry sauce	€12,00
Tuna spread with Coral like pastry	€9,00	Smoked trout fillet with vegetable salad & creamed horseradish	€12,00
Burrata with tomatoes	€12,00		

Tapas served hot

Crispy meatloaf/mashed potatoes/fried onions	€10,00
Innviertel dumpling selection: with bacon/cracklings/roast beef/creamed cabbage	€12,00
4 prawns with chili-garlic butter	€14,00
Baked cauliflower with tartar dip	€10,00

From the soup pot

Authentically cooked, comfortingly warm, and sometimes exactly what you crave.

Clear beef broth with vegetables €6,50
with sliced pancakes
or with semolina dumplings

Cream of pumpkin soup €7,50
with roasted pumpkin seeds and pumpkin seed oil

Potato foam soup €7,50
with bacon and a dark bread crouton

Fresh & crisp

A little bit of garden on your plate – light, colourful and simply good.

Mixed leaf salad €6,50
Mediterranean salad €12,00
with Tomatoes, cucumbers, olives, Parmesan and pine nuts
- with baked chicken strips €20,00
- with 4 prawns €26,00

From Lake & Region

Regional, refined and prepared with great care – because good fish needs little more.

Whole roasted trout €28,00
with new potatoes and salad

Char fillet in almond butter €30,00
with new potatoes and leaf salad

Grilled pike-perch medallions €28,00
with Riesling risotto, broccoli and lime oil

Home-style cooking with heart

Classics that deserve to stay. Honest, familiar, and always a good idea.

Wiener Schnitzel with parsley potatoes, cranberries and lemon
from pork €18,50
from turkey €19,50

Cordon Bleu with ham and cheese €22,50
with parsley potatoes, cranberries and lemon

Venison ragout (local game) €26,50
with bread dumplings and red cabbage with apple

Veal offal stew with bread dumplings €17,50

Beef goulash Viennese style with bread dumplings €20,50

Favourite Dishes from Pot & Pan

Spaghetti aglio e olio (spicy) €14,00
with 4 prawns €28,00

Fettuccine with sautéed king oyster mushrooms €20,00
with briefly seared slices of venison €26,00

Spaghetti al Tartufo €24,00
Creamy Parmesan sauce with freshly shaved truffle

Gluten-free? Certainly. It just requires a little more patience—about 10 minutes of extra anticipation.

Creamy risotto with Gorgonzola, walnuts and pear €22,00

From Pan & Flame

For those who like it hearty: finely seared, cooked to perfection, and served with the perfect accompaniments.

Lady-cut beef fillet steak (150g)	€26,00
Fillet steak (250g)	€36,00
Sirloin/Rump steak (300g)	€28,00
Rib-eye steak (350g)	€34,00
Veal loin steak (250g)	€30,00
Corn-fed chicken breast (200g)	€26,00

Sides:

Steakhouse fries	€5,00
Rosemary potatoes	€5,00
Grilled vegetables	€5,00
Broccoli	€5,00
Mixed salad	€6,50
1 prawn	€3,50

Dips & Sauces:

Pepper sauce	€2,00
Rosemary glaze	€2,00
Herb butter	€2,00
Cocktail sauce	€1,50
Barbecue sauce	€1,50
Ketchup	€1,50
Mayonnaise	€1,50

Sweet Temptations

Because beautiful moments of indulgence rarely end without something sweet.

Chocolate mousse in a glass €9,00
with fresh strawberries

Quark soufflé €14,00
with orange-pumpkin ragout and a nut triangle, approx. 20 minutes of anticipation

2 crêpes €10,00
Apricot or cranberry

1 ice cream crêpe €10,00
with chocolate sauce and fresh berries

Chestnut tartlet with fresh berries €10,00
and caramelized chestnuts

Salzburg Nockerl on wild berry ragout €20,00
for 2 people, approx. 20 minutes of anticipation

Fischer DAS EIS – Ice cream, per scoop €3,50
Flavors: Vanilla, chocolate, raspberry, quark-lavender,
Mozart or salted caramel

Homemade strudels, cakes, and tarts
from our cake display case