

YOU SHOULD OFFER THE BODY
SOMETHING GOOD
SO THAT THE SOUL FEELS LIKE LIVING IN IT.
Winston Churchill

Aperitiv

KOLLER + KOLLER Special Passionsfruit Sporer Bitter Prosecco Orange		€ 10,00
Champagner Bruno Paillard Premier Cuveè Extra Brut	0,375l	€ 49,00
Cremant de Loire Domaine du Cray	0,1l	€ 7,50
Royal Tonic Vermouth Yuzu Tonic		€ 9,00
Trumer Pils 0,3l		€ 4,20
2019 Gelber Muskateller 1/8l Weingut Krispel, Straden		€ 7,20
KOLLER+KOLLER Homemade Limonade		€ 3,80

Starter

Ceviche of Pikeperch

Green Onions | Chili | Bread

(A,G)

€ 17,50

Marinated Octopus

Lemon Oil | Rocket Salad

(L,M,R)

€ 19,50

Carpaccio of Beef

Pine Nuts | Olive Oil

(G)

€ 14,00

Lobster Salad

Artichokes | Avocado

(B,M)

€ 19,50

Beef Tatar

Butter | Toast

(A,G,M)

small

€ 16,40

large

€ 26,80

Tomato Carpaccio

Pulled Burrata | Pesto

(E,G)

€ 15,00

Soup

Beef Broth

Homemade Sliced Pancakes

OR Cheese Dumpling

OR Calf's Liver Dumpling

(A,C,G)

€ 5,80

Iced Cucumber Soup

with Chili

(G)

€ 6,60

K+K Fish Soup

with Garlic Bread

(A,C,D,G,L)

€ 12,90

Creamy Potato Soup

with Mushrooms and Bread Chips

(G,L)

€ 6,60

Cover: € 3,70 | Price incl. VAT.

A=gluten; B=crustaceans, C=egg; D=fish; E=peanuts, F= soybeans, G=milk & lactose;
H=nuts, L=cellery; M=mustard, N=sesame seeds, O=sulphur dioxide & sulphites; P=lupin, R= molluscs

**NO PLEASURE IS FLEETING,
FOR THE IMPRESSION
IT LEAVES BEHIND IS PERMANENT.**
Johann Wolfgang von Goethe

Main Dishes

Roasted Medallion of Cat Fish

Riesling Cabbage | Horseradish Sauce

(D,L,G)

€ 25,00

Filet of Char

Truffled-Mashed Potatoes | Champagne-Mustard Sauce

(D,G,M)

€ 23,50

Braised Lamb Shank in Burgundy Sauce

Rosemary Corn Polenta | Fine Beans

(G,L)

€ 22,00

“Schnitzel” from Venison

Chanterelle Sauce | Truffled Dumpling | Red Cabbage

(A,C,G)

€ 24,00

Pink Roasted Sirloin of Lamb

Thyme Sauce | Sour Cream Blinis | Green Beans

(A,C,G)

€ 27,00

Tournedo of Beef

Chanterelle Risotto | Herbal Butter

(G)

€ 33,00

Boiled Beef

Creamy Spinach | Roasted Potatoes | Chive Sauce

(C,G)

€ 22,90

Creamy Veal Goulash

Curd Cheese Spätzle | Sour Cream

(A,C,D,G)

€ 19,00

Cover: € 3,70 | Price incl. VAT.

A=gluten; B=crustaceans, C=egg; D=fish; E=peanuts, F=soybeans, G=milk & lactose;
H=nuts, L=celery; M=mustard, N=sesame seeds, O=sulphur dioxide & sulphites; P=lupin, R=molluscs

Ragout of Calf's Liver

Balsamic Sauce | Mashed Potatoes

(A,G)

€ 19,50

Noodles with Scampi

Truffled Cream Sauce

(A,B,C,G,P)

small

€ 19,80

large

€ 32,00

„Wiener Schnitzel“ of Veal

Potatoes | Compote of Cranberries

(A,C,G)

€ 23,90

Styrian Fried Chicken

Potato-Cucumber Salad | Pumpkin Seed Oil

(A,C,M)

€ 19,50

Vegetarian / Vegan

Cauliflower – Tomato Ravioli

Pesto of Sun-dried Tomatoes |

Kalamata-Olives | Basil

(A,F,O,P)



€ 15,90

Risotto with Porcini Mushrooms

Parmesan Cheese | Side Salad

(G)

€ 19,80

Chanterelle a la Creme

Dumplings

(A,C,G)

€ 17,50

Summer Salad with Ravioli

Parmesan Cheese | Olive Oil

(A,C,G,P)

€ 15,00

LIFE IS SHORT,
EAT DESSERT FIRST.

Sweet Delights

Buttermilk-Lemon Cream

Cherry Confit | Apple Ice Cream

(C,E,G,H)

€ 10,40

Dark chocolate mousse

Raspberry Puree | Strawberry Sorbet

(C,G,H)

€ 9,90

Vanilla-Creme Brûlée

with Praline Ice Cream

(C,G,H)

€ 11,50

Blueberry Fritters

with Vanilla Ice Cream

(A,C,G)

€ 12,50

Curd Cheese Dumplings

Cinnamon Crumbs | Apricot Compote | Honey Ice Cream

(A,C,G,H)

€ 13,00

Homemade Chocolates Pralines

(Summer Punch | Berry Punch | Toffee Rum |

Peach Thyme | Sporer Bitter Passion Fruit | Zili | Oli)

(E,G)

per piece

€ 1,80