

## Starters

BURRATA ROCKET SALAD   OLIVE OIL (G,M,N)		€ 18,00
CARPACCIO OF VEAL TRUFFELD MAYONNAISE   LAMB'S LETTUCE (C,M,G)		€ 22,00
BRAWN OF SMOKED SALMON WILD HERBS SALAD   VINAIGRETTE (D,M,L)		€ 18,50
CALAMARI RISOTTO OF WIRS GARLIC (G,B)		€ 21,00
TARTAR OF BEEF BUTTER   TOAST (A,C,G,M)	SMALL NORMAL	€ 21,00 € 33,00
ARTICHOKES-CRAWFISH SALAD FINE BEANS   FILETS OF ORANGES   MUSHROOMS (A,B,C,G,L)		€ 21,00
POTATOE WEDGES MAYONNAISE-MANGO-TRUFFLE DIP (C,M)		€ 9,00

## Soups

BEEF BROTH HOMEMADE CHEESE DUMPLINGS OR VEAL LIVER DUMPLINGS OR SLICED PANCAKES (A,C,G)		€ 5,90
CREAMY NETTLE-SPINACH SOUP TRUFFLE OIL (G)		€ 7,50
K+K FISH SOUP – AUSTRIAN BOUILLABAISSE WITH GARLIC BREAD (A,C,D,G,L)		€ 14,90

**Gedek € 4,20 / Change of sidedish EUR 2,00**

Prices incl. VAT

A=Gluten; B=Krebstiere, C=Ei; D=Fisch; E=Erdnüsse; F= Sojabohnen, G=Milch & Laktose; H=Schalenfrüchte; L=Sellerie; M=Senf; N=Sesamsamen,  
O=Schwefeldioxid & Sulfite; P=Lupinen, R= Weichtiere

**KEIN GENUSS IST VORÜBERGEHEND.  
DEN EINDRUCK DEN ER HINTERLÄSST  
IST BLEIBEND.**

Johann Wolfgang von Goethe

## Main courses

### FILET OF CHAR

TRUFFLED MASHED POTATOES |  
SPRING ONIONS (D,G,B) € 25,00

### GRATINATED MEDAILLON OF CATFISH

VEGETABLES VINAIGRETTE | POTATOES (D,G,L) € 29,00

### STRIPES OF VEAL LIVER

BALSAMIC SAUCE | MASHED POTATOES |  
ROASTED ONIONS (A,G) € 22,00

### RARE SADDLE OF LAMB

THYME SAUCE | POTATOE-LEEKS GRATIN|  
ZUCCHINI-PEPPERS VEGETABLES (G,M) € 32,00

### ENTRECOTE OF BEEF

ASPARGUSES | RISOTTO|  
HERB BUTTER (A,G) € 39,00

### STEWED LAMBSHANK

CREAMY POLENTA | FINE BEANS (G) € 28,00

### BOILED BEEF „TAFELSPITZ“

CREAMY SPINACH | ROASTED POTATOES |  
HORSERADISH WITH APPLES | SAUCE OF CHIVES  
(A,C,G,M) € 26,00

### CREAMY VEAL GOULASH

CURD CHEESE SPÄTZLE | SOUR CREAM  
(A,C,G) € 24,00

### „WIENER SCHNITZEL“ OF VEAL

POTATOES | COMPOTE OF CRANBERRIES  
(A,C,G) € 29,00

### STYRIAN FRIED CHICKEN

SALAD OF POTATOES AND CUCMBERS  
(A,C,M) € 22,00

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## Vegetarian / Vegan

### RISOTTO

APPLE SLICES | PARMESAN | LEAF SALAD  
(M,G)

€ 18,90

### CAULIFLOWER-TOMATOE-RAVIOLI

PESTO OF SUNDRIED TOMATOES |  
KALAMATA-OLIVES | BASIL (F,H)

€ 17,50

### HOMEMADE ASPARGUS NOODELS

CREAMY SAUCE | SCAMPI  
(A,C,G,B)

SMALL € 24,00

NORMAL € 33,00

### FRESH GARDEN SALAD WITH RAVIOLI

PARMESAN | OLIVE OIL (A,C,G)

€ 18,00

**ICH ESSE NICHT EINFACH SÜSSES.  
ICH GEBE KALORIEN EIN ZU HAUSE.**

## Desserts

### RHUBARB-STRAWBERRY TIRAMISU

LEMONGRASS ICE CREAM (A,C,G)

€ 12,50

### CRÈME BRÛLÉE

PRALINES ICE CREAM | RASPBERRY-SAUCE (C,F,G)

€ 13,00

### BLUEBERRYBALLS

VANILLA SAUCE | HONEY ICE CREAM (A,C,G)

€ 13,90

### MOUSSE AU CHOCOLAT

FRUITSAUCE | RASPBERRY SORBET  
(C,G,F,H)

€ 13,00

### CURD CHEESE DUMPLINGS

STEWED PLUMS | YOGHURT ICE CREAM  
(A,C,G)

€ 14,50

### CARAMELIZED SEMOLINA PAN CAKES

NOUGAT SAUCE | HONEY ICE CREAM  
(C,G,H,F)

€ 13,50

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