

Food



APPETIZERS

BAKED MUSHROOMS <i>remoulade – parsley</i>	7.5
HERRING FRY BREAD <i>roach – cream cheese – green onion</i>	9.0
SOFT-BOILED EGG <i>beetroot – garden cress – goiserer mustard</i>	7.0
SMOKED FISH CURD CHEESE <i>dill – salty lemon</i>	6.0
HOME-MARINATED OLIVES 2023 <i>gremolata</i>	5.9
COLD SMOKED SAUSAGE FROM THE RUTZENMOOSER ORGANIC LAMB <i>black mustard – horseradish</i>	9.5
APPETIZER VARIATION <i>We serve all starters with Reingruber's homemade sourdough bread.</i>	28.0

STARTERS

BEEF TATAR FROM ORGANIC OX <i>gin-scrambled egg – sourdough bread</i>	26.0
TRAUNKIRCHNER SHEEP'S CHEESE <i>cucumber – dill</i>	23.0
FLAMED ASPARAGUS <i>miso – nut butter – ponzu</i>	18.0

All prices in Euro incl VAT.
Obligatory cover charge in the evening
€4.00 per person.

S O U P S

SOUP FROM TRAUNSEE FISH 16.0
aioli – bread – fennel

WILD GARLIC FOAM SOUP 9.0
breadcrumb dumplings – brüsti

BEEF BROTH 9.0
mirepoix – chives
optional with
semolina dumpling – sliced pancakes – cheese dumpling –
liver dumpling – spleen slices
standard with 2 pieces

per soup add-ins 1.9

E N T R E E S

VIENNESE SNAILS 14.0
chervil butter – brusli – carrot puree

“HALUSKA” 16.0
wild garlic – feta from traunkirchen- caraway seeds

BLOODSAUSAGE BREAD 16.0
wild garlic capers – radish – cress

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TIME TOGETHER
IS TIME WELL SPENT.

MAIN COURSES

<i>FRIED SPECIALS</i> DUROC PORK SCHNITZEL <i>parsley potatoes – cranberries – lemon</i>	23.0
FREGOLA SARDA <i>wild garlic – smoked fish – raw milk cheese “belp ball”</i>	23.0
BUTTERMILK FRIED CHICKEN <i>parsley potatoes – cranberries – lemon</i>	26.0
BOILED BEEF IN BEEF STEW <i>Roasted potatoes – bread horseradish – creamed spinach – chive sauce – apple horseradish</i>	28.0
SPINACH DUMPLING <i>brown butter – black pepper – mountain cheese</i>	21.0
CATCH OF THE DAY <i>depending on availability, whole roasted parsley potatoes – melted butter – lemon</i>	29.0

IN ADDITION

GREEN SALAD <i>small / large</i>	5.9 9.9
MIXED SALAD <i>small / large</i>	6.9 11.9

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DESSERT

KAISERSCHMARREN 19.5
*stewed plums– walnut ice cream –
 raisins
 (waiting time about 30 Minuten)*

STRUDEL 9.0
vanilla ice cream – whipped cream – almond crumble

MILLE FEUILLE 14.0
curd cream - raspberries 2024

LYDIAS CARDINAL 7,0
*not always, but preferably every day
 WHILE STOCKS LAST*

DIGESTIF 2 c l

SCHILCHER TREBERN BARRIQUE 4.9
Jauk Steiermark

WEINBRAND FROM SCHILCHER 4.9
Jauk Steiermark

ARMIN ARMAGNAC | BAS ARMANAGNACS 9.8
6 yo

HOMEMADE SCHNAPPS 4.9
*“Gravensteiner” apple – “Gute Luise” pear – apricot –
 old pear – apple – nut*

SAMMERHOF 9.5
*blood orange
 old plum 9.5*

The 14 allergens: Our staff will be happy to inform you about allergens or ingredients in our dishes. If you wish to avoid a specific EU allergenic ingredient, please let us know. We will gladly try to fulfil your request based on our capabilities.

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