



## our alpine dishes

**kräuterfrittatensoup** 3,20 euro  
hearty beefsoup with herbal pancakestrips

### pasta

**allgäuer kasspatzen** 8,00 euro  
dumplings with alpine cheeses and roasted onions

**tagliatelle with forest mushrooms** 8,50 euro  
tirolean bacon, creamy sauce, parmesan

**trüffel schlutzkrapfen** 9,50 euro  
truffel dumplings in sage butter

### salads

**steirischer salat** 7,00 euro  
mixed styrean salad, tomatoes, cucumbers, carrots, pumpkin seeds, pumpkin oil dressing

**chicorée with blue cheese** 8,50 euro  
with dried apples, hazelnuts, bread chips, and balsamico-honey dressing

**feldsalat with roasten duckstrips** 8,50 euro  
red cabbage, balsamico-honey dressing

**tiroler bauernsalat** 8,50 euro  
tyrolean salad with arugula, potatoes, bacon, tomatos, parmesan, mustard dressing

**firn salat** 9,00 euro  
red beets, arugula, goat cheese, cranberries, walnuts, balsamico-honey dressing

### main dishes

**tagliata with arugula** 12,50 euro  
veal-medailleurs with balsamico

**herrengröstl** 9,50 euro  
fried potatoes, spring onipons, beef, egg sunny side up

**steirische backhendlbrust in kürbiskernpanade** 12,50 euro  
fried chicken breast styrean style with pumpkinseed crust and mixed salad

**wiener schnitzel** 15,50 euro  
crusted veal with parsley potatoes and cranberries

**alpine beef filet** 19,50 euro  
with chestnut mousse, sautéed pears, jus

**filet of pike-perch** 14,50 euro  
with red beets, horseradish crust, lemongrass foam



## dessert

crème brûlée	5,00 euro
g'frorenes our frozen yoghurt with styrean pumpkin oil and caramelized pumpkinseeds	4,00 euro
moelleux au chocolat chocolate cake with a „fluid heart“	5,00 euro
kaiserschmarrn mit zwetschgenröster austrian pancake with raisins, almonds, torn in pieces with hot prunes	7,00 euro

## food at the bar

alpine cheese plate from the alpine regions: mountain cheese, reblochon, goat cheese, rochebaron, coulommiers, with figue confit & baguette	9,00 euro
jausenbrettl smoked ham, tyrolean selchfleisch, liverwurst, chivespread, mountain cheese, crusty bread	12,50 euro
crusty bread loaded with	
liptauer sourcream spread (with paprika powder)	4,00 euro
south tyrolean ham	4,50 euro
tyrolean mountain cheese	4,50 euro
liverwurst	4,50 euro
tyrolean bacon and cheese au gratin	5,00 euro
topfenspread (sourcream) with baguette chives, pumpkin oil, liptauer	6,50 euro

Dear guests, we prepare all our dishes freshly, thus, you may need to be a bit patient (up to 25 min.)

If you would like to have additional side dishes, we are happy to serve you a side salad, parsley potatoes, fried potatoes (3,00 euros each) or additional bread (1,50 euros)



## wine

champagne ac "carte rouge" fleury, courterons, champagne-ardenne	piccolo 0,75l	19,50 euro 72,00 euro
champagne leventre-dedieu grand cru, brut rosé, mailly-champagne	0,75l	86,00 euro
<b>white wine</b>		
grüner veltliner weingut diwald, weinviertel/niederösterreich, 2009	0,2l	4,40 euro
cortese piemonte doc bersano, piemont, 2008	0,2l 0,75l	5,60 euro 19,00 euro
welschriesling qw weingut allacher, neusiedlersee/burgenland, 2008	0,2l 0,75l	5,80 euro 19,50 euro
Grauburgunder gsellmann & hans, neusiedlersee/burgenland, 2008	0,2l 0,75l	6,20 euro 20,50 euro
chardonnay veneto orientale igt le carline, veneto, 2009	0,2l 0,75l	6,40 euro 22,00 euro
lugana doc citari, lombardia: trebbiano di lugana, 2009	0,2l 0,75l	6,80 euro 22,50 euro
muscadet sur lie prestige chateau la carcière, la chapel-heulin, 2008	0,2l 0,75l	6,80 euro 22,50 euro
grüner veltliner "obere steigen" traistental dac markus huber, niederösterreich, 2008	0,75l	26,00 euro
rheinriesling weingut stadt krems, niederösterreich, 2009	0,75l	27,00 euro
langhe arneis doc rocche costamagna, piemont, 2009	0,75l	27,00 euro
gewürztraminer kellerei kurtatsch, südtirol, 2008	0,75l	28,50 euro
ysac doc eisacktal loacker tenute, südtirol: silvaner, 2007	0,75l	30,00 euro
morillon "eckberg" weingut lackner tinnacher, südsteiermark, 2008	0,75l	32,00 euro
sauvignon blanc klassik weingut potzinger, südsteiermark, 2008	0,75l	34,00 euro
gelber muskateller steirische klassik weingut lackner tinnacher, südsteiermark, 2008	0,75l	34,00 euro
pinot blanc terlan doc "eichhorn" manincor, kaltern, südtirol, 2009	0,75l	41,50 euro



## wine

### rosé wine

<b>schilcher klassik</b>	0,2l	6,30 euro
weingut reiterer, weststeiermark: blauer wildbacher, 2009	0,75l	22,50 euro
<b>côtes de provence ac cuvée aubigue</b>	0,2l	7,40 euro
dom. des fouques, hyèves, haute provence: grenache, syrah, 2008	0,75l	25,50 euro

### red wine

<b>blaufränkisch</b>	0,2l	4,80 euro
weingut salzl, burgenland, 2008	0,75l	15,50 euro
<b>„franz“ cuvée blaufränkisch, merlot</b>	0,2l	5,80 euro
franz weninger, horitschon, burgenland, 2008	0,75l	19,50 euro
<b>„hammer“ zweigelt traditionell</b>	0,2l	7,20 euro
weingut wimmer-czerny, fels am wagram, burgenland, 2007	0,75l	24,50 euro
<b>cabernet sauvignon trentino doc</b>	0,2l	7,40 euro
endrizzi s.r.l. trentino: cabernet sauvignon, cabernet franc, 2008	0,75l	25,00 euro
<b>merlot friuli isonzo doc</b>	0,2l	7,20 euro
tenuta di blasig, ronchi dei legionari, friuli, 2006	0,75l	24,50 euro
<b>„montere“ corvina igt</b>	0,2l	9,80 euro
ca' de' rocchi, lazise, trentino: corvina, 2008	0,75l	34,00 euro
<b>blauer zweigelt</b>	0,75l	23,50 euro
weingut diem, weinviertel, 2007		
<b>st. laurent</b>	0,75l	29,00 euro
stadlmann, thermenregion niederösterreich, 2007		
<b>gran lareyn doc res.</b>	0,75l	37,00 euro
loacker tenute, st. justin: südtiroler lagrein, 2007		
<b>coudoulet de beaucastel</b>	0,75l	44,50 euro
pierre perrin, côtes du Rhône: mourvèdre, grenache, syrah, 2007		
<b>vulcano</b>	0,75l	49,00 euro
hans igler, mittelburgenland: zweigelt, cabernet, merlot, 2007		
<b>dessertwein: beerenauslese</b>	0,1l	6,10 euro
gsellmann & hans, neusiedlersee/burgenland: chardonnay & welschriesling, 2007		