



## *Soups*

Pepper tomato soup (*vegan*)  
herbal sour cream / croûtons  
7,50 €

Bear's garlic cream soup  
croûtons  
8,50 €

## *Salads*

Leaf salads and raw vegetables with house dressing  
radishes / roasted kernels

small	7,90 €
large	14,90 €

Beef salad  
onions / cucumber / wild chive  
regular 17,90 €  
small 14,90 €





## *Starters*

Goat cheese pralinés  
roasted nuts / rocket salad / wild chive  
16,50 €

Root beet ginger falafel (*vegan*)  
hummus / lime dip / root beet salat / apple vinaigrette  
17,50 €

Beef Carpaccio (regional breeding)  
rocket salad / balsamico / parmesan  
18,50 €

## *Vegetarian / vegan*

Spinach dumplings  
pickled variation of mushrooms / Zillertal mountain cheese / marinated rocket  
19,50 €

Vegetable curry (*vegan*)  
basmati rice / pickled grape / caramelized nuts  
21,50 €





## *From land and air*

Crusted roast of the young suckling pig from the region  
potato dumplings / sauerkraut / magic black beer sauce  
24,50 €

Corn poulard  
salvia gnocchi / peperonata / tomato salsa  
26,50 €

Rumpsteak - regional breed  
pommes rissolées / roasted asparagus / jus  
34,50 €

## *Sea fish*

Fish of the day  
Creamed spinach / tomato gremolata / potato  
26,50 €





## *Classics*

Sweet potato fries  
lime mayonnaise  
8,90 €

Breaded escalope of country pork  
French fries  
18,90 €

Cordon Bleu of country pork  
French fries / Zillertaler mountain cheese  
23,50 €

Breaded escalope of veal  
cranberries / French fries  
26,50 €

*Extra portion of sauce: 2,50€*





## *Desserts*

Ice cream- / sorbet-variation with marinated fruits

8,50 €

Chocolate cake

rhubarb / vanilla foam / almond crumble

8,90 €

Apple rings

cinnamon / sugar / caramel ice cream

8,90 €

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Homemade ice cream or sorbet of choice

2,50 € per ball

Ice cream

vanilla / chocolate / caramel

Sorbet (*vegan*)

raspberry / mango / cassis

*We would love to serve you our coffee and digestif specialties*

