



## *Soup*

pancake soup with beef broth  
pancake stripes / marrow dumplings / chive  
8,50 €

carrot ginger soup  
orange / sesame stick  
8,50 €

## *Salad*

mixed spring salads  
raw vegetable / kernels / bread  
small salad 8,50 € / big salad 14,50 €





## *Starters*

caramelized goat cheese  
wild herb salad / grape chutney  
12,50 €

pancake rolls  
stained salmon / fresh cheese / avocado / wild herbs  
13,50 €

beef carpaccio (regional breeding)  
rocket salad / balsamico / parmesan  
15,90 €

## *Vegetarian / vegan*

buckwheat burger  
tomato sugo / avocado mayonnaise / wild herb salad / french fries  
17,50 €

grilled aubergine  
tandoori sweet potato puree / walnut / pomegranate / coriander sour cream / goat cheese  
22,50 €

self-made ravioli  
dried tomato / ricotta / wild herbs / salvia butter / parmesan  
24,50 €





## *From land and air*

### roast of regional pork

fried potato dumplings / creamy sauerkraut / roast jus  
22,50 €

### fried duck chest

red cabbage / chestnut / potato dumpling / jus  
26,50 €

### deer ragout

savoy cabbage / homemade "Spätzle"-noodles / cranberries  
28,50 €

### rump steak from locally raised beef

potato gratin / market vegetables / pepper sauce  
32,50 €

Herb butter on demand: 1,50 €

## *only on demand in advance (for 2 persons)*

### Chateaubriand

spring vegetables / potato gratin / Sauce béarnaise / Rosmarinjus  
- minimum 2 persons -  
59,00 € / person





## *Sea fish*

### **fried shrimps**

tagliatelle / cherry tomato chutney / crustacean sauce

24,50 €

### **fried pike perch fillet**

potato mash / sauerkraut / nuts / grape / Dijon mustard sauce

28,50 €

## *Classics*

### **Schiff's cheese "Spätzle" (regional noodles)**

braised onions / cranberries

15,50 €

### **wild fried sausages**

potato mash / braised onions / jus

17,50 €

### **tenderly breaded escalope of country pork**

French fries / cranberries

19,80 €

### **Cordon Bleu of country pork**

French fries / Zillertaler mountain cheese

24,50 €





## *Dessert*

### nougat dumpling

sour cherry ragout / vanilla ice cream

8,50 €

### apple strudel à la Schiff

whipped cream / vanilla ice cream

9,50 €

### Benny's vegan ice cream of choice

pistachio / chocolate / vanilla

2,50 € per scoop

For alternative ice cream or sorbet ask our service team.

*\* We recommend our coffee and digestif specialties – just ask our staff \**

*Extra portion of sauce: 2,50 € / To go boxing for leftovers: 1 €*





## *Schiff's Menu*

caramelized goat cheese  
wild herbs salad / grape chutney

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grilled aubergine

tandoori sweet potato puree / walnut / pomegranate / coriander sour cream / goat cheese

*or*

deer ragout

savoy cabbage / homemade "Spätzle"-noodles / cranberries

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nougat dumpling

sour cherry ragout / vanilla ice cream

*3 course vegetarian* 39 €

*4 course with deer ragout* 45 €

