



## *Soup*

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

asparagus cream soup  
croutons / cress  
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 €

smoked salmon  
potato "Rösti" / herbal dip  
14,50 €

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 €

### chicken breast "involtini"

mushroom cream sauce / pea vegetable / lemon tagliatelle / green asparagus

26,50 €

### fried lamb hip

wild garlic jus / tomato pepper couscous / glazed carrots / herbal crust

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 premium fishes

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*

### airy curd mousse

strawberry salad / chocolate crumble / lime

9,50 €

### rhubarb oven savoury

tonka bean sauce / walnut ice cream

9,50 €

### 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*

fried lamb hip  
wild garlic jus / tomato pepper couscous / glazed carrots / herbal crust

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rhubarb oven savoury  
tonka bean sauce / walnut ice cream

*3 course vegetarian* 39 €

*3 course with fried lamb hip* 45 €

