



## *Soup*

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

Gazpacho Andaluz (vegan)  
cold vegetable soup  
8,50 €

## *Salad*

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

mixed summer salads – big size, optionally with:

fried Schnitzel	19,50 €
fried chanterelles	21,50 €
fried chicken	24,50 €
fried beef strips	26,50 €





## *Starters*

### caramelized goat cheese

wild herb salad / apricot chutney / walnut crumble / cranberries

14,50 €

### salmon terrine

avocado cream / cucumber / dill oil / baguette chips / beetroot caviar

15,50 €

### beef carpaccio (regional breeding)

rocket salad / balsamico / parmesan

15,90 €

## *Vegetarian / vegan*

### creamy chanterelles & dumplings

leaf spinach / parmesan

19,50 €

### 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 "saltimbocca"

ratatouille vegetable / rosemary potatoes / herbal jus  
26,50 €

### pork fillet with nut crust

creamy chanterelles / butter tagliatelle / seasonal salad  
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 people)*

### Chateaubriand

summer vegetables / potato gratin / Sauce béarnaise / rosemary jus  
- minimum 2 people -  
59,00 € / person





## *Sea fish*

### trout "meunière"

boiled salted potatoes / seasonal salad / herbal butter  
24,50 €

### fried sea bass fillet

green asparagus / olive pepper vegetable / ravioli  
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

9,50 €

### homemade Tiramisu

amaretto peach / vanilla ice cream

9,50 €

### ice cream of choice

pistachio / chocolate / vanilla

2,50 € per scoop

### sorbet of choice

strawberry / raspberry / mango

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 herb salad / apricot chutney / walnut crumble / cranberries

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### grilled aubergine

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

*or*

### chicken "saltimbocca"

ratatouille vegetable / rosemary potatoes / herbal jus

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### airy curd mousse

strawberry salad / chocolate crumble

*3 course vegetarian* 39 €

*3 course with fried lamb hip* 45 €

