



Soup

pancake soup with beef broth

pancake stripes / vegetables / chive

8,50 €

pumpkin cream soup

roasted pumpkin kernels / pumpkin oil

8,50 €

Salad

mixed seasonal salads

raw vegetable / kernels / bread

small salad 8,50 € / big salad 14,50 €

mixed autumn salads – big size, optionally with:

fried Schnitzel	19,50 €
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fried mushrooms	21,50 €
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fried beef strips	24,50 €
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Starters

gratinated goat cheese

wild herb salad / apple chutney / brioche chips / cranberries / honey thyme dressing
14,50 €

beef carpaccio (regional breeding)

rocket salad / balsamico / parmesan
15,90 €

fried shrimps

saffron vinaigrette / marones / orange filets / celery mash
16,50 €

Vegetarian / vegan

creamy mushrooms & dumplings

leaf spinach / parmesan
19,50 €

braised pointed cabbage (*vegan*)

celery mash / balsamico cherries / vegan jus
21,50 €

asia curry (*vegan*)

caramelized peanuts / coriander / basmati rice
22,50 €





From land and air

roast of regional pork

fried potato dumplings / sauerkraut / roast jus

22,50 €

braised beef cheeks

root vegetable / selfmade "Spätzle" (noodles) / burgundy sauce

27,50 €

fried duck chest

spiced red cabbage / bread dumplings / port wine sauce

28,50 €

rump steak from locally raised beef

potato gratin / market vegetables / pepper sauce

34 €

Herb butter on demand: 1,50 €

only on demand in advance (for 2 people)

Chateaubriand

seasonal vegetables / potato gratin / sauce béarnaise / rosemary jus

- minimum 2 people –

59,00 € / person





Sea fish

fried shrimps

caramelized peanuts / coriander / asia curry

26,50 €

fried pike perch fillet

bacon / sauerkraut / potato mash / mustard sauce

28,50 €

Classics

Schiff's cheese "Spätzle" (regional noodles)

braised onions / cranberries

16,50 €

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

crème brûlée

tonka beans / wild berry ragout / cassis sorbet

9,50 €

homemade chocolate soufflé

marinated plums / vanilla ice cream

9,50 €

ice cream & sorbet of choice

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

gratinated goat cheese

wild herb salad / apple chutney / brioche chips / cranberries / honey thyme dressing

asia curry (*vegan*)

caramelized peanuts / coriander / basmati rice

or

fried duck chest

spiced red cabbage / bread dumplings / port wine sauce

crème brûlée

tonka beans / wild berry ragout / cassis sorbet

3 course vegetarian 43 €

3 course with fried duck chest 49 €

