

SOUPS AND STARTERS

CREAM SOUP OF CRAYFISH

with Pecorino-figs-ravioli

19,00

SEASONAL CREAM SOUP (daily menu)

9,00

SEASONAL CREAM SOUP

with smoked chamois ham

11,00

BEEF BROTH

clear soup optional with

- slices of pancake
- meat pie

7,20



NIBBLES

bread & pumpkin seed oil spread,
homemade goose lard & hard sausage
of chamois

per person 9,50

SMOKED CHAMOIS HAM

matured in St. Barbara's Chapel in Altaussee
with pickled rowanberries
& home-made crusty bread

24,00

STYRIAN-STYLE POTATO SALAD

a mix of green and potato salads
with pumpkin seed oil

8,50

BIG MIXED SALAD

12,00

WARM SMOKED FILLET OF WHITE FISH FROM THE LAKE (180g)

with horseradish-yoghurt, crispy olives
& rye "Vinschgerl" (bread from South Tyrol)

26,00

TRUFFLED BRIE CHEESE

with honey & "Vinschgerl"

13,50

BEEF TARTARE FROM OX

with potato chips, pickled tomatoes
& truffled mayonnaise

24,00

add fried scallop piece

6,00

add fried goose liver piece

12,00



MAIN DISHES

HOMEMADE CHAMOIS SAUSAGE WITH CHEESE

with mustard, horseradish & special bread

14,00

"DOGFOOD FOR GOURMETS"

GRATINATED TRIPE with mild pepper,
fried scallop & crusty pesto bread

25,00

MEDIUM ROASTED FILETS OF VENISON

with creamy chanterelles-risoni
& ice-cream (black currant)

38,00

VEAL LIGHTS (lung & heart)

in cream sauce with dumplings

23,00

SMOKED DEER GOULASH WITH RICE

gratinated with mountain cheese

31,00

VEGETARIAN

CREAMY TOMATO-GINGER GNOCCHI

with coconut milk (vegan)

22,00

PORK WIENER SCHNITZEL

breadcrumbs & fried pork escalope
with butterrice & mixed salad

22,00

CREAMY CHANTERELLES-RISONI

(small pasta looks like rice)

with buckwheat & radicchio

26,00

STYRIAN-STYLE FRIED CHICKEN

crispy breadcrumbed & fried breast of chicken
with potato salad & pumpkin seed oil

24,00

add smoked fish fillet

piece 18,00



ROAST PORK served in pan

with cabbage & dumpling

24,00



IF YOU NEED:

Ketchup 2,00

Cranberries 1,50

Mayonnaise 1,50

Truffled Mayonnaise 3,50

DESSERT

"FIDELIOS & PAMINAS COUNTRY BAR"

Milk cream, roasted honey grain & sauce of strawberry & lime

15,50

"STEEGWIRT ZAPFEN"

Nougat mousse, nut-chocolate sprinkles & pine needle ice-cream

15,50

"SISI DOME"

filled with vanilla crème fraîche mousse & marinated raspberries, candied violets

15,50

A SCOOP OF MOUNTAIN PINE ICE-CREAM

3,60

3 VARIETIES OF SHEEP'S MILK ICE-CREAM

White chocolate-orange, coconut-physalis & pine-needle ice-cream

10,80

CAKES YOU CAN CHOOSE FROM THE VITRINE



Jarmila Novotná und Hans Moser als Helena und Menelaos in Max Reinhardt's Produktion, Berlin 1931



HOT DRINKS

Ristretto	<u>3,40</u>
Espresso	<u>4,10</u>
Double Espresso	<u>5,00</u>
Espresso Macchiato	<u>4,40</u>
Coffee	<u>4,50</u>
Melange	<u>4,60</u>
Latte Macchiato	<u>5,10</u>
Cappuccino	<u>5,10</u>
Hot Chocolate	<u>4,40</u>

Pot of tea	<u>5,10</u>
Black, Green, Peppermint	
Camomile, Herb, Rooibos	
Fruit	

DRINKS MENU

JUICES 1/4L 3,10

CRANBERRY

NATURALLY CLOUDY APPLE JUICE

ELDERFLOWER

BLACK CURRANT



0,2L 4,00

ORANGE

STRAWBERRY

APRICOT

1 Liter still water 5,00

1 Liter sparkling water 6,00

You can have the juices pure or mixed with still 0,5L 4,30 / sparkling water 0,5L 4,50

If you're looking for a good glass of wine – please ask for the wine list!

SOFT DRINKS



Almdudler 0,33L 3,80

Fanta 0,5L 5,90

Coca Cola 0,5L 5,90

Coca Cola ZERO 0,33L 3,80

SPEZI (COKE mixed with FANTA) 0,5L

Tonic - Thomas Henry 0,2L 4,60

Wild Berry soft drink 0,2L 4,60

FuzeTea: PEACH ICE TEA 0,25 3,60

5,90

BEER – draught beer straight from the barrel –

0,3L

0,5L



NATURALLY CLOUDY HALLSTATT BEER

4,70

5,40

AUGUSTINER BEER

4,60

5,70

GÖSSER RADLER (beer with lemonade)

4,00

5,00

BAVARIAN WHEAT BEER

4,40

5,10

GÖSSER LAGER BEER

4,00

5,00

BEER – bottled beer

NON-ALCOHOLIC WHEAT BEER 0,5L 5,10 DARK WHEAT BEER 0,5L 5,10

PILSENER BEER 0,33L 4,70