

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

7,00

SMOKED CHAMOIS HAM

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

24,00

WARM SMOKED FILLET OF WHITE FISH

FROM THE LAKE (170g)

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

26,00

BEEF TARTARE FROM OX

with potato chips, pickled tomatoes
& truffled mayonnaise

24,00

add fried goose liver

piece 9,00



NIBBLES

bread & butter,

homemade goose lard & ham of chamois

per person 9,00

STYRIAN-STYLE POTATO SALAD

a mix of green and potato salads
with pumpkin seed oil

8,50

BIG MIXED SALAD

12,00

TRUFFLED BRIE CHEESE

with honey & "Vinschgerl"

13,50



MAIN DISHES

HOMEMADE CHAMOIS SAUSAGE WITH CHEESE
with mustard, horseradish & special bread
13,00

MEDIUM ROASTED FILETS OF VENISON
with creamy wild garlic-risoni
& ice-cream (black currant)
36,00

SMOKED DEER GOULASH WITH RICE
gratinated with mountain cheese
with green salad
32,00

PORK WIENER SCHNITZEL
breadcrumbs & fried pork escalope
with buttermilk & mixed salad
22,00

STYRIAN-STYLE FRIED CHICKEN
crispy breadcrumbed & fried breast of chicken
with potato salad & pumpkin seed oil
24,00



ROAST PORK served in pan
with cabbage & dumpling
24,00

“DOGFOOD FOR GOURMETS“
GRATINATED TRIPE with mild pepper,
cockscorn & crusty bread
23,00

VEAL LIGHTS (lung & heart)
in cream sauce with dumplings
23,00

VEGETARIAN

SMOKED LILA CAULIFLOWER
with potatoes, wasabi hollandaise
& poached egg
26,00

CREAMY WILD GARLIC-RISONI
(small pasta looks like rice)
with buckwheat & radicchio
24,00

add smoked fish fillet
piece 15,00



IF YOU NEED MORE:

Ketchup	<u>2,00</u>
Cranberries	<u>1,50</u>
Mayonnaise	<u>1,50</u>
Truffled Mayonnaise	<u>3,50</u>

DESSERT

“BIRNE HELENE”

Warm chocolate tart with poached Champagne Williams-pear, almond slivers & bourbon vanilla ice-cream

15,50

“STEEGWIRT ZAPFEN”

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

15,50

“RAFFAELLO DOME”

filled with coconut cream & mango-passionfruit jelly sauce

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



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

PLUM

APRICOT

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

4,50

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**