

D DELICACIES / STARTERS

GUGUMUCK'S ESCARGOTS 6 PCS

with parmesan herb butter and bread

€ 17

SCALLOPS

gratinated with herb butter, in the clamshell

€ 7 / pcs

DEER HAM FROM OUR HUNTER

with cranberry cream and game spice

€ 14

AUBERGINE

fried, with hummus, harissa cream, sesame paste, crispy chickpeas,

pomegranate seeds and red wine jus

€ 15

S SOUPS

REAL BEEF SOUP

with herb pancake strips, root vegetables and soup meat

€ 9



MAIN COURSES

VINTAGE VIENNESE SCHNITZEL

organic veal, fried in butter oil, with potato and field salad and pumpkin seed oil

€ 29

Please choose your side dish:

Potato and field salad, roasted pumpkin seeds and pumpkin seed oil € 6

Parsley potatoes € 5

Serving of cranberries € 2

BEEF CHEEKS

braised, on celery-nutbutter-puree, with sautéed baby spinach,
glazed baby carrots and leek

€ 28

DUCK BREAST

pink fried, with lavender salt,

on sweet potato – chestnut mash and red wine reduction

€ 32



KRAUTFLECKERL

pasta squares mixed with white cabbage, paprika, sugar snap
and green asparagus

€ 22

small green salad € 5

WILD BOAR GOULASH

with sour cream sauce and napkin dumplings

€ 38



SPRING SALAD

creamy coleslaw with braised red beets, caramelized walnuts, truffle vinaigrette,
orange fillets and Iberico chips

€ 17

optionally with

fried goat cheese € 4

fried Tyrolean shrimps € 6

COVER per person, with fresh bread and spread of the day

€ 5



D SSERTS

WARM CHOCOLATE CAKE

with liquid core, on berries with chocolate ganache and homemade vanilla ice cream

€ 14

CHOCOLATE / BANANA / CARMEL

chocolate - bourbon pepper mousse with chocolate waffles, English cream, caramelized bananas and passion fruit granité

€ 17

KAISERSCHMARRN / FRIED APPLE PUREE

FOR 2 PERSONS

caramelized, with baked apple vanilla puree

(WAITING TIME 20 MINUTES)

Upon request served with rum raisins!

€ 19

