



## VIENNESE SPECIALTIES – SMALL BUT DELICIOUS

### BAKED BLOOD SAUSAGE

on mustard gravy and apple-rosemary mash

€ 10

### DEER HAM FROM OUR HUNTER

with mountain cranberry cream and wild spice

€ 12

### PICKLED ARCTIC CHAR

with pickled beetroot and sour cream

€ 10

### TYROLEAN PRAWNS 3 PIECES

fried, on peas & mint cream with puffed wild rice and shrimp sauce

€ 11

### OYSTER MUSHROOMS VEGAN

baked and crispy on soy tartar sauce and chive

€ 8

### CRISPY PUMPKIN STICK

with organic Hokkaido pumpkin and orange-carrot chutney

€ 10

### GUGUMUCK'S ESCARGOTS

with Parmesan herb butter and baguette

€ 13



# **Ø**UR SOUPS – PLEASANT AND NATURAL

## TRUFFLED PARMESAN-SPUME SOUP

with sauté celery dumplings

€ 10

## „ORIGINAL“ BEEF BOUILLON

with sliced pancakes and herbs, root vegetables and beef

€ 7

## SPICY CREAM OF PUMPKIN SOUP

with slight lemon touch and confit Tyrolean prawn

€ 9

# **m**AIN DISHES

## BEEF OLIVE

*FROM ORGANIC MOUNTAIN PASTURE BEEF*

rolled stuffed beef filled with carrots, cucumbers and bacon served with tagliatelle

€ 19

## VINTAGE VIENNESE SCHNITZEL

*FROM ORGANIC VEAL*

fried in butter oil served with potato & field salad and pumpkin seed oil

€ 27



## BRAISED LAMB SHANKS

*DANUBE LAMB, ORGANIC*

on creamy Parmesan polenta, ham pole beans and almond crumble

€ 25

## DUCK BREAST

*FROM ORGANIC DUCK*

delicately roasted, on red cabbage, semolina dumpling covered with hazelnuts, mashed  
sunchokes and gravy

€ 29

## LAKE TROUT

poached, on creamy Venere rice, root vegetables and saffron-velouté

€ 26



# **V**EGETARIAN DISHES

## POTATO OLIVE

filled with truffled mushrooms cream, on smoked pointed pepper gavy and thyme spume

€ 15

## GOAT CHEESE DUMPLINGS

in spinach-herbs cream, braised tomatoes and tomato spume

€ 18

# **V**UR SALADS – FRESH AND VITAL

## WINTER SALAD

organic salad, with pomegranate seeds, figs, raspberries, pickled beetroot and caramelized

walnuts – with figs-raperry dressing

€ 12

### possible side dish:

fried goat cheese

€ 14

---

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

€ 3



# D SSERTS

## KAISERSCHMARRN

FOR 2 PERSONS

cut-up and sugared pancake, caramelized

served with homemade baked apple sauce

*(WAITING TIME 20 MINUTES)*

*Rum raisins upon request!*

€ 15

## POPPY SEED – NOUGAT DUMPLINGS

on plum-cinnamon ragout and bourbon-vanilla sauce

€ 10

## WARM CHOCOLATE CAKE

with liquid core, blueberries ragout and vanilla ice cream

€ 10

## CHEESE PLATE

FOR 2 PERSONS

various types of cheese with grape chutney, fig mustard and bread

€ 16

