



LUNCH MENU

Tuesday 07.05. – Friday 10.05.2024

| | Tuesday 7.5. | Wednesday 8.5. | Thursday 9.5. | Friday 10.5. |
|------------------------------|--|--|--|---|
| SOUP/STARTER € 6 | Ox heart tomato - carpaccio burrata | Spinach creme soup | Clear vegetable soup vermicelli | Asparagus cream soup |
| MAIN DISH € 18 | Ham pasta (Schinkenfleckerl) chives / salad | Gnocchi / lettuce / bacon goat cream cheese | Fried chicken breast / ham mountain cheese / cranberry salad | Fried codfish (Skrei) pea / lemon / tomato |
| VEGETARIAN OPTION € 16 | Baked Camembert cranberry / salad | Gnocchi / lettuce goat cream cheese | Fried king oyster mushrooms polenta / mountain cheese salad | Einkorn wheat pea / lemon / tomato |
| DESSERT € 6 | Mascarpone /rhubarb sponge | Coconut panna cotta lavender / crumble | Cake / strawberry / asparagus | Chocolate brownie pineapple / vanilla |

3 courses € 25

2 courses € 23

3 courses vegetarian € 21

2 courses vegetarian € 19

GREEN SALAD / grilled chicken breast € 15

VINTAGE VIENNESE SCHNITZEL from organic veal, fried in butter oil € 29

potato and field-salad with roasted pumpkin seeds and pumpkin seed oil € 6

parsley potatoes € 5

cranberries € 2

Tuesday – Friday from 12:00 – 14:30. Subject to short-term changes.