



WIENNESE SPECIALTIES – SMALL BUT DELICIOUS

BAKED BAVARIAN SAUSAGE WHEELS

with sweet Händlmaier mustard

€ 8

ALPINE CEVICHE BROWN TROUT FROM GUT DORNAU

with cucumber, salted lemon, radish, pickled onions, cilantro, and trout caviar

€ 9

LAMB CHOP ORGANIC LAMB FROM THE TAUERN REGION

pink roasted, with herbal crust, on truffled mashed celery and gravy

€ 10

TYROLEAN PRAWNS 3 PIECES

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

€ 11

VINTAGE CARROT STICKS VEGAN

baked and crispy on soy tartar sauce and chive

€ 6

VEAL TARTARE

with marinated egg yolk, mustard caviar and truffle mayonnaise

€ 10

GUGUMUCK'S ESCARGOTS

with Parmesan herb butter and baguette

€ 13



UR SOUPS – PLEASANT AND NATURAL

MUSHROOM SOUP

SERVED IN A CAPPUCINO CUP

with tarragon milk foam and mushroom flour

€ 5

„ORIGINAL“ BEEF BOUILLON

with sliced pancakes and herbs, root vegetables and beef

€ 6

ICED TOMATO SOUP

with herbal oil, fried water melon and goat cheese on pumpernickel

€ 9

UR SALADS – FRESH AND VITAL

SISI'S SUMMER SALAD

seasonal salad, with orange dressing, pomegranate seeds, orange filets and caramelized sun
flower seeds

€ 12

possible side dish:

fried goat cheese or baked chicken stripes

€ 14

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

€ 3



*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

€ 23

BRAISED LAMB SHANKS

DANUBE LAMB

on creamy Parmesan polenta, ham pole beans and almond crumble

€ 23

COREGONUS FILET

FROM LAKE CONSTANCE

poached in nut butter, on mashed potatoes and leek, with pine nut velouté and oxheart
tomatoes

€ 24



VEGETARIAN DISHES

POTATO OLIVE

filled with cream cheese and mushrooms, on herbed sour cream
with a bouquet of salad

€ 14

WILD HERBS RISOTTO

creamy, with mountain cheese foam, roasted onions and herbal oil

€ 18

SPECHT-SPECIAL

OUR COLD PLATE OF DELICACIES

IDEAL AS A WINE COMPANION

FOR 2 PERSONS

various sausages, ham and cheese delicacies with bread

€ 15



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

ICED GUGELHUPF

ring cake on strawberry mousse, with white aerated chocolate

€ 9

ICE FLAKER

in a glass with espresso, vanilla ice, apricot liqueur foam, orange crumbles and Linzer slice

€ 10

CHEESE PLATE

FOR 2 PERSONS

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

€ 14

