

**FINE LIVING**

**DINE**



# SOUPS



## Clear Beef soup

with herbal slices of pancake „Fritatten“ (A,C,G,L)

€ 4,50

with semolina dumplings (A,G)

€ 4,50

**Goulash soup** in a pot with bread (A, G, L)

€ 6,50

## Pumpkin Carrot ginger soup

with pesto and croutons (A,L,G,C)

€ 5,90

**Porcini mushroom cappuccino** with rosemary brioche (A,C,G)

€ 5,90



# SALADS

**Small mixed salad** (O,M) (vegetarian)

€ 6,80

**Breaded fried chicken salad „Steirer Art“** (A,G,C,O,M)

mixed salad with crispy chicken

and fine pumpkin seed oil dressing

€ 13,80

**Goat cheese salad** (A,O,G,L,M) (vegetarian)

Fresh lettuce with goat's cheese balls, cucumber, tomato, onion,

Paprika, olives and herb dressing

€ 12,80

**Red potato salad** (A,O,G,L,M) (vegetarisch / vegan)

Red potatoes with radish-bird lettuce, pea chunks

€ 12,80

# APPETIZERS

**Bruschetta** with tomato and basil (A,G,L)

€ 6,80

**Salmon terrine** with dill, trout caviar and bread chips (A,C,G,D)

€ 9,80

**Tomato Mozzarella** (O,G) (vegetarian)

buffalo mozzarella on tomato slices

and balsamic vinegar dressing

€ 10,90

**Beef tatar** (140 g) (A,C,G,M)

a fine set of minced meat, butter and toast bread

€ 15,90

**Carpaccio affumicato of "Fassona" beef** (O,G)

thin slices of veal meat, garnished with rocket,

parma scraps and balsamic vinegar dressing

€ 16,90

**"Vitello Tonnato" in the glass**(A, D, G, H)

marinated veal with tomato jam

creamy cheese praline, toasted bread (A,C,D,G,)

€ 10,90

**"Team" plate** with Beef Tatar, Carpaccio, Vitello Tonnato

in the glass and toast - from 3 persons (A,C,G,M,O,D,H) per Person

€ 13,00

# STEAKS



each comes with 1 side dish  
and 1 sauce to your choice

**Fillet Steak** from the grill 200g € 32,90  
 „from the best“ tender fillet of beef – rare, medium or well done 300g €  
 39,90

**Ribeye – Steak** from the grill 250g € 29,90  
 a delicious piece of beef for the experts – juicy and good marbled steak, the „Eye“ of ribs is not  
 often occurring fatty sections – rather the inner muscles – as the best part of it

**Rib of Beef „Cote de boueff“** for 2 persons 700g € 64,00  
 for the meat eaters: dry aged beef steak from the prime rib and served with its bones. The fine  
 and almost steady marble finish ensures the juicy taste – a perfect steak for grilling.  
 +2 side dishes & 1 sauce to your choice

**Tomahawk Steak** for 2-3 Person „dry aged“ ca.900-1100g € 97,00  
 The male beef steak par excellence - with extra long bone. The cut out of the  
 front back. The name owes it to the "ax / hatchet shape". The thickness of the  
 Bone also determines the thickness of the steak. Steaks from 900-1100g. with bones, without  
 bones about 600-800g. It is best to first separate the meat from the bone and then cut into thin  
 slices.  
 + 3 side dishes of your choice & 2 sauces

**American Flank Cut Steak** for 3-4 persons ca.1200g € 89,00  
 The Flank-Cut comes from the USA and its real, intense taste will be experienced by you. The  
 Premium-Cut is a very flat and relatively thin meat and is great in fibres. Hint: cutting the fibres in  
 crosswise can be needful! Other known name for the Flank-Cut-Steak is „Bavette“.  
 +4 side dishes to your choice & 2 sauces

**Duroc Corona** (crown) € 31,50  
 a speciality, perfectly marbled gourmet pork on the bone of the Spanish Duroc pork. (Pink)  
 + 1 side-dish of your choice and honey-ginger-mustard sauce (M)

**Side dishes for the steaks:** € 3,50  
 Baked potato with sour cream  
 French fries / Spicy potato wedges / Sweet potato wedges  
 Grilled vegetables / Ratatouille / Corn on the cob / Sautéed mushrooms with onion

**Sauces:** € 2,50

Herb butter (G,L)  
 Pepperrsauc (O)

BBQ Sauce (A,O,F) Sauce Café

de Paris (G,L)

(herb butter with shallot, caper, garlic, curry)



# BURGER

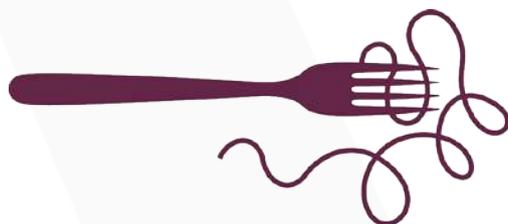
all with French fries

<b>Tiroler Burger</b> (200 g of beef)	€ 14,50
juicy beef patty with smokey bacon, onion and tomato (A,C,G)	
<b>Cheeseburger</b> (200 g of beef)	€ 15,60
the classic made with a 100% beef patty, tangy 'Bergkäse' – varieties (A,C,G) of mountain cheese produced in the Alps, onion and tomato	
<b>PULLED-PORK burger</b> patiently cooked pork (At low temperature for 18 hours) - plucked and roasted, Sautéed onions, tomatoes (A, C, G)	€ 17,20
<b>Vegini guacomole burger</b> with pea mousse Avocado and barbecue paprika between lettuce (A, C, G) (vegetarian)	€ 14,50



# TRADITIONALS

<b>Wienerschnitzel</b>	
Escalope of pork „vienna style” with French fries (A,C,G) or original of Veal with French fries (A,C,G)	€ 16,50 € 21,00
<b>Cordon bleu</b>	
Escalope of pork filled with ham and cheese with French fries (A,C,G)	€ 17,90
<b>Pork medallions</b> (ca. 200g.)	
Grilled in a bacon coat, vegetables, croquettes (A,C,G,M)	€ 18,50
<b>Lamb stilt</b> from Tyrolean mountain lamb on red wine sauce with vegetables and saffron mashed potatoes (A,G)	€ 23,80
<b>Duck leg</b> cooked gently with Riesling herb, brioche dumplings, duck jus (A,C)	€ 22,90
<b>Deer back</b> from the grill (pink) On chestnut puree, sweet potato gnocchi, chanterelles, red wine sauce and cranberry espuma (A,G,L,O)	€ 31,00



# CASUALS

<b>Salmon steak</b> on truffled risotto (O,G,D)	€ 17,50
<b>Char</b> or <b>alpine salmon</b> called , the noble mountain aquatic fish, lake char filet with linguini, Pumpkin, wine foam and orange sauce (A,G,L,O)	€ 26,30
<b>"Farmers Pasta"</b> with bacon, onions, Forest mushrooms and mountain cheese (A,C,G)	€ 13,50
<b>Risotto „Porcini“</b> (O,G) (vegetarian)	€ 14,50
<b>Baked potato</b> with sour cream and salmon (G,D)	€ 14,40
<b>Baked potato</b> with sour cream(G) (vegetarian)	€ 9,40
<b>American Clubsandwich</b> with turkey ham, bacon, tomatoes, gherkins, Coleslaw and steak fries (A, C,G,L,M)	€ 12,50
<b>CHEF'S Curry-Pasta</b> with chicken and shrimp in curry sauce with mung beans, pineapple and apple (A,O)	€ 17,70

# FOR THE LITTLE ONES

<b>Spaghetti</b> with tomato sauce (A,C,G)	€ 6,90
<b>Kids-Wienerschnitzel</b> Escalope of pork with French fries (A,C,G)	€ 7,90
<b>Frankfurter sausage</b> with French fries and ketchup (A)	€ 6,90
<b>Turkey „Schnitzel“</b> with rice, peas and baby carrots (A,H)	€ 7,90



# DESERTS

<b>Crème brûlée</b> consisting of a rich custard base of caramel (C,G)	€ 6,70
<b>Warm Chocolate cake</b> delightful melting chocolate cake (A,C,G,O)	€ 6,20
<b>Cocosmousse</b> with mango and passion fruit, with mint parfait (A,C,G)	€ 6,30
<b>Marinated pear</b> on vanilla, mint espuma, crumbles and raspberry sorbet (A,C,G)	€ 6,50

**BIG & SWEET:** € 25,00  
Big plate to try a little bit of everything: Creme Brulee, warm chocolate-cake, cheesecake, cocosmousse and marinated pear (A,C,G,H,O)

<b>Homemade Cheesecake</b> with forest fruit ragout (A,C,G)	€ 5,90
<b>Homemade Apple strudel</b> (A,C,G,O)	€ 4,20
with cream(G)	€ 4,80
with vanilla sauce (A,G)	€ 4,80
with a scoop of vanilla ice cream (G)	€ 4,80

**Ice Cream** € 6,90  
Creation of ice cream (G)

**Cheeseplate** € 12,90  
Cheese variations with different chutneys, walnut honey, and bread (A,G)



If you have any allergies, please let us know. We will gladly provide you with informations about the ingredients of our dishes.

Observe the allergy information! Allergy information according to Codex recommendation: A= grains containing gluten, B= crustaceans, C= egg, D= fish, E= peanuts, F= soy, G= milk or lactose, H= edible nuts, L = celery, M= mustard, N= sesame, O= sulphites, P= lupines, R= molluscs. Cross-contamination can not be ruled out during preparation.