GASSENHAUR

RESTAURANT & BEISL

SERVUS

Famhouse rye bread with an apple onion spread

STARTERS

BRETTLJAUSE

Paté à la maison from organic galloway beef, South Tyrolean bacon, Landjäger sausage, hay milk cheese, Planggian mountain cheese, radish and pickled vegetables, with oven-fresh bread and butter 18.5 (for two) / 13.5

VEGETARIAN

WARM CHEESE NOODLES

in a clear Tomato stock with arugula and wild garlic dip

12.5

VEGETARIAN

SOUTH TYLOREAN CHEESE TARTLET

with kohlrabi and radish salad, orange mustard and lamb's lettuce 12.5

FLECKERLSUPPN

Hearty beef bouillon with veal strips, root vegetables and fresh horseradish 9.5

VEAL TARTARE on toasted rye bread with chives and cress 15.5

HAUPTGERICHTE

FRESH FISH FROM HAMBURG FISH MARKET

Fish of the day filet served with summer vegetables and fresh horseradish 22.5

BIO-GALLOWAY FROM BEBENSEE

Slices of boiled bio Galloway Beef with root vegetables and parsley potatoes 25.5

VEGETARIAN

G'RÖSTL – TYROLEAN ROASTED STEW with cauliflower, carrots and Austrian bread dumplings 16.5

SCHNITZEL

DAS GASSENHAUR

Original Wiener Schnitzel cut from saddle of veal 26

TRUTSCHERL

Schnitzel from filet of Kikok chicken breast 21.5

WITHOUT BREADING

Veal schnitzel or Kikok schnitzel without batter 26 / 21.5

VEGETARIAN

FILLED POINTED CABBAGE SCHNITZEL in rye breading, served with orange mustard and cabbage in soy cream 17.5

SIDE ORDERS

On the house: lemon wafers and GASSENHAUR-lingonberries

POTATO AND GREENS

roast potatoes with (or without) bacon and onions

parsley potatoes in nut butter

warm potato salad

creamy cucumber salad with dill

mixed salad with sour cream dressing

Two sides included, each additional side order

4

fried capers and anchovies

)

lingonberries

2.3

KIDS' MEAL

Small Trutscherl with French fries 12.5

+++ Neapolitan wafers as nibbles +++

SOSSERL

pepper cream sauce mushroom cream sauce each 3.8

NIBBLES

KAISERSCHMARRN

sugared pancake with (or without) raisins, served with plum jam and vanilla sauce 14.5 (for two) / 10.5

CURD-JOGHURT ICE CREAM served with frothy rhubarb sauce and chocolate mousse tartlet 9.5