À LA CARTE

GASSENHAUR

RESTAURANT & BEISL

SERVUS

Farmhouse 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

22.5 (for two) / 14

TYROLEAN CHEESE DUMPLINGS with spinach salad and sautéed mushrooms 14

VEGETARIAN

SPRING LEAFY SALADS with croutons, pumpkin seeds, hazelnut brioche, and goat cheese slice 14.5

FLECKERLSUPPN

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

VEAL TARTARE

on toasted rye bread with chives and cress

16.5

MAINS

FISH FROM THE MARKET with cabbage pasta and wild garlic butter 28.5

NEW FROM THE FARM
DISH OF THE DAY WITH
ORGANIC GALLOWAY BEEF
Be sure to ask!

VEGETARIAN

TYROLESE ROAST

of cauliflower, carrot and napkin dumpling with chive-egg cream and croutons

18

KIDS' MEAL

Small Trutscherl with French fries

13

+++ with ketchup or mayo +++

ON THE HOUSE:

lemon wafers and GASSENHAUR-lingonberries

SCHNITZEL

DAS GASSENHAUR

Original Wiener Schnitzel cut from saddle of veal

TRUTSCHERL

Schnitzel from filet of Kikok chicken breast 22

WITHOUT BREADING

Veal schnitzel or Kikok schnitzel without batter 29 / 22

VEGETARIAN

FILLED POINTED CABBAGE SCHNITZEL

in rye breading, served with orange mustard and cabbage in soy cream 18.5

SIDE ORDERS

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 2.5

lingonberries
2.5

SOSSERL

pepper cream sauce mushroom cream sauce each 4

DESSERTS

KAISERSCHMARRN

sugared pancake with (or without) raisins, served with plum jam and vanilla sauce 16 (for two) / 10.5

CURD CHEESE VARIATIONS

Warm dumpling, ice cream, pancake, and rhubarb compote

12.5