À LA CARTE



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

WARM PUMPKIN CROQUETTES with Goat Cheese Cream, Pointed Cabbage, and Seeds 14.5

FLECKERLSUPPN

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

MAINS

FISH FROM THE MARKET with cabbage pasta and wild shellfish sauce 28.5

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

VEGETARIAN | VEGAN UPON REQUEST PUMPKIN STIR-FRY with purple carrots, parsnips, rye bread dumplings, and chive mayo 19.5

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 29.5

TRUTSCHERL Schnitzel from filet of Kikok chicken breast 22

WITHOUT BREADING Veal schnitzel or Kikok schnitzel without batter 29.5 / 22

VEGAN CELERY-FENNEL SCHNITZEL with a Paprika-Chili-Cashew Dip 22.5

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 5

fried capers and anchovies 4

lingonberries 4

SOSSERL

pepper cream sauce mushroom cream sauce each 5

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 spiced orange compote 12.5