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

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 wild garlic sour cream potatoes glazed beets, and Grüner Veltliner sauce 29.5

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

RHUBARB RAVIOLI

with berry compote, quark ice cream, and mint pesto

12.5