# 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

24 (for two) / 14

TYROLEAN CHEESE DUMPLINGS with spinach salad and sautéed mushrooms 14.5

#### VEGETARIAN

HERB CROQUETTES with snow pea salad, lingonberry vinaigrette, and pea-yogurt-mint dip 14.5

#### **FLECKERLSUPPN**

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

### **MAINS**

FISH FROM THE MARKET with wild broccoli, white tomato beurre blanc, and roasted herb potatoes 29.5

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

#### **VEGETARIAN**

PAN-FRIED SUMMER VEGETABLES with rye bread dumplings and vegan chive dip
19.5

## KIDS' MEAL

Small Trutscherl with French fries

+++ 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 24

#### WITHOUT BREADING

Veal schnitzel or Kikok schnitzel without batter 32 / 24

#### **VEGAN**

CELERY-FENNEL SCHNITZEL with a Paprika-Chili-Cashew Dip 24

## 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 18 (for two) / 12

TRIO OF SORBETS
with vanilla curd and fresh berries
12.5