

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

GOAT CHEESE AND PUMPKIN

BAKED IN STRUDEL DOUGH

with quince compote
and saffron crumble

14.5

FLECKERLSUPPN

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

9.5

MAINS

FISH FROM THE MARKET
with oven-roasted apple
and pumpkin with kale pesto
29.5

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

VEGETARIAN

PAN-FRIED WINTER VEGETABLES

with pumpkin, rye dumplings,
and chive dip

19.5

KIDS' MEAL

Small Trutscherl with French fries

14

+++ with ketchup or mayo +++

ON THE HOUSE:
lemon wafers and GASSENHAUR-lingonberries

SCHNITZEL

DAS GASSENHAUR

Original Wiener Schnitzel cut
from saddle of veal

32

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

COFFEE CREAM COOKIES

with apricot parfait and rum berries

12.5