

Typical austrian dishes



Beef bouillon (with sliced homemade pancakes)	5,90
„Kaspressknödel“ soup (fried dumplings with cheese in a beef bouillon)	6,90
Liver dumbling soup	7,90
Garlic creme soup (with breadcroutons)	6,90
Homemade „Käsepätzle“ with a side salad (with mountain cheese, chives and fried onions)	13,90
Styrian „Wurzelfleisch“ with root vegetables, potatoes and fresh grated horseradish (Styrian stew speciality of cooked meat from pork)	18,90
Original Wiener Schnitzel with parsley potatoes and wild cranberries (from veal)	20,90
Juicy goulash from veal (served with sliced homemade austrian dumplings)	20,90
„Zwiebel“ - Rostbraten (braised sirloin steak with fried onions, roasted potatoes and sauce)	21,90
„Giradi“ - Rostbraten (braised sirloin steak with capers, mushrooms, bacon and roasted potatoes)	21,90
„Esterhazy“- Rostbraten (braised sirloin steak with leek, celery, carrots and roasted potatoes)	21,90
Ragout of game, mushrooms and wild cranberries (with deer, stag or wild boar)	23,90

International and mediterranean starters and soups

Baked Camembert ✓ With cranberries and a small salad	8,90	Gambas al ajillo (creacion OLA) Own creation with mushrooms, served with white Bread (spicy)	12,90
Bruschetta ✓ Garlic bread with tomatoes and herbs, with alioli	8,90	Burrata ✓ With fresh and sundried tomatoes, cuban oregano, Mediterranean herb dressing and fried raw ham	15,90
Gratinated Feta ✓ With olives, cocktail tomatoes, chillies, herb essence and white bread	10,90	Carpaccio from octopus With an orange-honey dressing and parmesan chips	16,90
Baked prawns in a beer pastry With salad and garlic sauce	11,90	Carpaccio from prime fillet beef With salad, roasted pumpkin seeds, red onions, parmesan and balsamic reduction	16,90
Creamsoup of crayfish With baked crayfish and a herb essence	12,90	Beef Tartar Served with white bread and butter (spicy)	16,90

Pescados

Sole fish a la "meuniere" Floured and fried in butter	20,90
Filets of sea bream or sea bass Boneless with mediterranean vegetables and crayfish sauce	23,90
Paella "own creation", with domestic seafoods, prawns and more (for 1 person)	21,90

Pasta

Tagliatelle "aglio olio" with gambas, cherry tomatoes, olive oil and garlic	14,90	Tagliatelle "mediterráneo" With vegetables and strips of fillet	15,90
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Beef

Grilled Rumpsteak (250 gr.)	19,90	Grilled fillet of beef (250gr.)	22,90
		Served with herb butter or 1 sauce of your choice	
Beef „Stroganoff“	22,90		

Side dishes

White bread	1,50	port wine sauce, pepper sauce, Mushroom sauce	2,90
Herb butter, garlic dip, mojo	1,90	roasted potatoes, rosemary potatoes Canarian potatoes (with mojo)	3,90
Reis, tagliatelle, Homemade „Spaetzle“	2,90	mixed salad, tomato salad, vegetables of the season, styrian potato salad with pumpkin Seed oil	4,90

Postres

Homemade sorbet of passion fruit	6,90	Homemade	8,90
With lime and sparkling wine		Curd-strawberry-dumpling	
Vanilla icecream with pumpkin seed oil	6,90	Homemade parfait of pumkin seed oil	7,90
		With honey nuts	
Sorbet of orange	6,90	„Kaiserschmarren“	7,90
With grated chocolate and Cointreau infusion			

Aperitifs

Tio Pepe Fino (15%)	0,05l	4,90	Cava mit Mango- oder Erdbeermark	5,90
Martini (weiß, dry, rose, rot) (16%)	0,05l	4,90	Campari mit Soda 6,80 mit Orangensaft	7,90
Pernod (40%)	0,05l	4,90	Aperol Spritz	7,90
Campari (25%)	0,05l	4,90	Kir Royal	0,1l 7,90

Digestifs / Liqueurs

Ron miel (Honigrum) (20%)	0,04l	3,90	Fernet Branca (39%)	0,04l	4,90
Cynar (16,5%)	0,04l	4,50	Ramazotti (30%)	0,04l	4,90
Frangelico (20%)	0,04l	4,90	Jägermeister (35%)	0,04l	4,90
Amaretto (28%)	0,04l	4,90	Cointreau (40%)	0,04l	5,90
Licor 43 (31%)	0,04l	4,90	Grand Marnier Jaune (40%)	0,04l	5,90
Tia Maria (20%)	0,04l	4,90	Drambuie (40%)	0,04l	5,90
Baileys (17%)	0,04l	4,90	Grand Marnier Rouge (40%)	0,04l	6,90
Limoncello (30%)	0,04l	4,90	Appenzeller	0,05l	6,90

Distillates

Poire Williams (40%) Leon Beyer, Elsass, Frankreich	0,04l	5,90	Mirabelle (43%) Morand, Wallis, Schweiz	0,04l	8,90
Kirsch (40%) Leon Beyer, Elsass, Frankreich	0,04l	5,90	Kirsch (43%) Morand, Wallis, Schweiz	0,04l	8,90
Himbeer (40%) Leon Beyer, Elsass, Frankreich	0,04l	5,90	Stechpalme (45%) Morand, Wallis, Schweiz	0,04l	9,90
Mirabelle (40%) Leon Beyer, Elsass, Frankreich	0,04l	7,90	Aprikose (43%) Morand, Wallis, Schweiz	0,04l	10,90
Heidelbeer (45%) Leon Beyer, Elsass, Frankreich	0,04l	8,90	Himbeer (43%) Morand, Wallis, Schweiz	0,04l	10,90
Gewürztraminer (45%) Leon Beyer, Elsass, Frankreich	0,04l	8,90	Poire Williams Williamine (43%) Morand, Wallis, Schweiz	0,04l	12,90
Holunder (45%) Leon Beyer, Elsass, Frankreich	0,04l	8,90			

Brandy / Cognac / Calvados

Veterano (30%)	0,04l	3,90	Carlos I (40%)	0,04l	7,90
Magno (36%)	0,04l	4,90	Hennessy (40%)	0,04l	8,90
103 Etiqueta negra (36%)	0,04l	5,90	Carlos I Imperial (40%)	0,04l	9,90
Calvados Coquerel (40%)	0,04l	5,90			

Whisky

Jim Beam Bourbon (40%)	0,04l	4,90	Johnny Walker Black Label (40%)	0,04l	8,50
Johnny Walker Red Label (40%)	0,04l	6,50	Chivas Regal (40%)	0,04l	9,90
Ballantines (40%)	0,04l	6,90			

Gin

Gordon´s (37,5%)	0,04l	4,90	Hendrick´s (44%)	0,04l	8,90
Bombay Sapphire (43%)	0,04l	6,50	Brockman´s (40%)	0,04l	8,90

Beer

Krombacher	0,2l	2,60	Krombacher alkoholfrei	0,33l	3,60
	0,3l	3,60 / 0,4l	Franziskaner Hefeweizen (wheat beer)	0,5l	5,30

Softdrinks

Mineral water	0,33l	2,90	Nestea Mango pineapple	0,3l	3,50
Coca Cola, Coca Cola Zero, Fanta Orange,			Orange juice	0,25l	3,90
Fanta Zitronen, Sprite, Soda, Tonic, Bitter Kas,			Red Bull	0,25l	4,50
Appletiser	0,237l	2,90			

Coffee / Tea

Espresso 2,50	double	4,00	Cappuccino	3,50
Tea (various)		2,90	Carajillo (Espresso with Brandy)	3,90
Cortado		2,90	Irish Coffee	7,50
Black Coffee		3,00		