










Friday, 9th of January 2026

Beetroot tartare 		€ 20,20
avocado, shiitake mushroom	small	€ 18,20
Two types of smoked trout		€ 21,60
radish, horseradish	small	€ 19,60
Bouillon with curd cheese-herb dumpling		€ 8,60
Garlic cream soup, croutons 		€ 9,90
Vegetable bouillon with curd cheese-herb dumpling 		€ 8,60
 Salad from the buffet 		€ 12,80
 Fresh trout from our Bichlhof fish pond 		€ 28,00
"Müllerin style", buttered potatoes		
Fried salmon trout fillet		€ 36,00
creamy fennel, baked risotto balls		



FROM OUR 'BICHLHOF HAUSGART'L' OR HOME-MADE SPECIALITIES

VEGETARIAN DISHES

Cover charge & Amuse-Gueule € 3,80

The place setting is served automatically, but can be cancelled. Only possible by the table.

All dishes can also be ordered as small portions. Deduction € 2,00



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Piccata Milanese		€ 32,00
tomato tagliolini, fried courgette		
Braised veal cheeks		€ 38,00
kohlrabi, mashed potatoes and leek, red wine sauce		
Fillet Steak from the alpine ox		€ 48,00
pepper cream sauce, mixed vegetables, potato pastry		
Veal escalope „Viennese Style“		€ 32,00
parsley potatoes		€ 29,00
		small
Fried chicken „Viennese Style“		€ 26,00
potato & lettuce salad		
Spinach spaetzle		€ 23,40
creamed vegetables		
Yoghurt terrine		€ 11,80
mango		
Apricot sorbet		€ 10,80
Sorbet of your choice / per scoop		€ 5,90
Lemon sorbet with vodka		€ 11,80
Affogato		€ 6,80
Kaiserschmarrn		€ 22,40
with or without raisins, cranberries, apple purée, stewed plums		

DEAR GUEST!

PLEASE INFORM US OF ANY ALLERGIES WHEN ORDERING OR IN ADVANCE.
WE WILL BE HAPPY TO TAKE YOUR WISHES INTO ACCOUNT IF POSSIBLE!