



☆☆☆☆ S

Innen natürlich. Außen Natur.

October 01st 2020

Beef carpaccio € 17,80
Parmesan, olive oil, lemon

Melted Tomato Mozzarella cream € 15,40

Filet from the trout € 16,40
Kohlrabi stock



Bouillon with butter dumplings € 5,80

Mountain cheese creamsoup € 6,80



Vegetable bouillon with butter dumplings € 5,80



Salad from the buffet € 9,50
Fresh salad from „ the Bichlhof house garden"



Grilled salmon slice € 26,00
Potato mash, stewed cucumber

Trout from the Bichlhof ponds € 23,50
Bleu or meunière, boiled potaoes



Vegetable Gröstl € 16,80
Fried egg
Vegetarian



Cover charge & Amuse-Gueule € 3,80

Amuse-Gueule is served automatically, but can be cancelled, only table manner possible.

It is possible to order every course also as a small portion. Reduction € 2,00



Ocotber 01st 2020

Deer ragout in red wine sauce

Savoy, brown bread dumplings



€ 33,00

Escalope of veal "Viennese style"

Parsley potatoes



€ 24,50

Medium roasted filet from the Tyrolean Alpine ox

Black pepper cream sauce, baked potato pastry, vegetables



€ 39,80

Saddle of veal medium roasted

Cream chanterelle, almond balls, zucchini



€ 39,80

Fried chicken "Viennese style"

Potato-lamb's lettuce-salad



€ 19,80



Panna Cotta

€ 11,20

Dark chocolate mousse

Fresh fruits

€ 11,20

Mango Sorbet

€ 10,80

One scoop of sorbet with wodka

€ 7,80

Kaiserschmarrn

With or without raisins, Cranberries, Apple purée, Stew plums

€ 14,50

Cover charge & Amuse-Gueule € 3,80

Amuse-Gueule is served automatically, but can be cancelled, only table manner possible.

It is possible to order every course also as a small portion. Reduction € 2,00