



Innen natürlich. Außen Natur.

July 13th 2020

Beef carpaccio Parmesan, Oliveoil, Lemon	€ 17,80
Smoked trout filet *From our bichlhof pond* Creamy horseradish	€ 15,00
Gammon carpaccio Onion vinaigrette	€ 16,00
	
Bouillon with farce roulade	€ 5,80
Yellow lentil curry cream soup	€ 6,80
Vegetable bouillon with noodles	€ 5,80
	
Salad from the buffet	€ 9,50
	
Mixed Fishplate Potato crème, Braised cucumbers	€ 26,00
Trout from the Bichlhof ponds Bleu or meunière, boiled potatoes	€ 23,50
	
Tagliolini cream chanterelle <i>Vegetarian</i>	€ 19,20

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



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“Entrecôte Double” € 33,00
Creamy mushrooms, Wild broccoli, Potato gratin

Escalope of veal “Viennese style” € 24,50
Parsley potatoes



Medium roasted filet from the Tyrolean Alpine ox € 39,80
Black pepper cream sauce, baked potato pastry, vegetables

Medium roasted saddle of veal € 39,00
Almond bals, mushrooms, vegetables

Fried chicken “Viennese style” € 19,80
Potato-lamb's lettuce-salad



Lukewarm chocolate cake € 11,20
vanilla ice cream, chocolate cream

Nougat mousse € 11,20
Sugar melon

Watermelon sorbet € 11,20

One scoop of sorbet with Wodka € 11,20

Kaiserschmarrn € 14,50
With or without raisins, Cranberries, Apple purée, Stew plums

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