

## recommendations

Barley soup, white wine, pike-perch cheeks	€ 9,00
<b>[VEGAN]</b> Artichoke ravioli, red cabbage purée King oyster mushroom, pickled vegetables, spiced almonds	€ 14,00
Roast hash Braised Onions, Roasted Potatoes, fried egg	€ 18,00
Mushroom risotto, king oyster mushroom, mushrooms, Grilled goat's cheese	€ 19,00
Pork schnitzel, horseradish and mustard breadcrumb coating Potato and cucumber salad	€ 20,00
Salmon trout, broccoli, sugar snap peas, blueberry risotto	€ 24,00
Braised stuffed veal breast Veal jus, mushroom risotto	€ 28,00



### **[OUR TIP] Stroblhaus-Pfannerl-menu** Advance booking required by 6pm the day before

Starter: **Bread**

Herb spread

Lard | Liptauer cheese spread | Salted butter

**Carinthian Cheese Dumplings** | Chive butter  
Cheese

**Beef soups** | Frittaten

**Braised Burgundy roast**

Onion jus | Red cabbage | Butternockerl

**Kasnocken**

**curd dumplingx**

butteres breadcrumbs | Vanilla sauce

€ 38,00 per person