

[Stroblhaus-Starters]

Toasted sourdough bread, burrata tomato rocket basil pesto	€ 13,00
Celery carpaccio, baked goat's cheese pickled vegetables leaf salad	€ 14,00
Baked tempura prawn, cabbage salad pumpkin seed oil horseradish pumpkin seed rösti	€ 14,00
Stroblhaus Tapas	€ 15,00
Gebeizter Tafelspitz Lauchcreme Lauchsalat Schwarzbrot Kasnocken 2.0 Jus Frischkäse-Espuma Röstzwiebel Teriyaki Lachs marinierter Spitzkohl Sesam-Vinaigrette Cream of Pumpkin Soup Pumpkin Seeds Styrian Pumpkin Seed Oil	

[Salate & Suppen]

Seasonal market salad, leaf salad tomato cucumber bell pepper house dressing	€ 7,00
Stroblhaus salad, mixed leaf salad croutons cheese dumplings mushrooms house dressing	€ 14,00
[VEGAN] Cream of pumpkin soup, pumpkin seeds Styrian pumpkin seed oil croutons	€ 7,00

[Hauptspeisen]

Dumpling trio cheese dumpling spinach dumpling beetroot dumpling creamed cabbage brown butter	€ 18,00
Roast pork with crackling bread dumplings gravy bacon and cabbage salad	€ 21,00
Pumpkin Risotto Roasted pumpkin seeds Herb oil Beurre blanc Sautéed goat cheese	€ 21,00
Beef goulash from the Wade WengANGUS [®] organic line, Sliced Bread Dumplings	€ 21,00
Whole Trout – <i>already deboned for you</i> - Brown Butter Buttered Potatoes Market Salad	€ 22,00
Pork Tenderloin Medallions Mushroom Cream Sauce Knöpfle Market Salad	€ 22,00
[VEGAN] Braised marinated beef, apple and red cabbage Spätzle	€ 24,00
Beef roulade fried potato mash bacon onion apple - Red cabbage	€ 26,00
Viennese schnitzel made from veal loin parsley potatoes cranberries	€ 27,00
Oberio Pork Tomahawk, approx. 350 g Grilled Vegetables Patatas Bravas Herb Salsa	€ 27,00
Onion roast green beans with bacon roasted potatoes caramelised onion jus fried onions	€ 30,00
Beef Fillet Tournedos Potato Gratin Creamed Parsnips & Vegetables Vegetable Chips Veal Gravy	€ 32,00

[Dessert]

Apple strudel, whipped cream vanilla sauce	€ 7,00
[VEGAN] Sorbet Variation	€ 9,00
White chocolate crème brûlée, organic raspberry sorbet	€ 10,00
"The classic" – Kaiserschmarrn, Röster (preparation time 20 min)	€ 15,00