

[Stroblhaus-Starters]

Beef carpaccio, Rocket Grana Padano pine nuts balsamic reduction	€ 17
Celery carpaccio, baked goat's cheese apple leaf salad apple vinaigrette	€ 16
Toasted sourdough bread, Tomato basil burrata olive oil balsamic reduction	€ 13

[Salads & Soups]

Market salad of the season, Lettuce tomato cucumber house dressing	€ 7
Mixed leaf salad, fried mushrooms baked goat's cheese house dressing	€ 16
Wild garlic cream soup, green asparagus	€ 9
Beef broth, Cheese dumplings	€ 9

[Main courses]

Pongauer Kasnocken Fried onions mixed salad	€ 18
Baked chicken salad – leg and breast Potato salad leaf salad seed oil	€ 18
[VEGAN] Celery steak Sweet potato cream fried onion soy cream cabbage jus wild broccoli	€ 20
Wiener schnitzel of veal Parsley - potatoes cranberries	€ 25
Tagliarini pesto Soy cream tomatoes asparagus rocket salad Grana Padano	€ 22
Pork crust roast Potato dumplings juices coleslaw	€ 20
Fried char Herb potato risotto grilled vegetables almond potato praline	€ 26
Onion roast from entrecôte Bacon beans spaetzle fried onion	€ 28
Beef tagliata Garlic ciabatta cherry tomatoes parmesan rocket salad balsamic vinegar	€ 25

[Desserts]

[VEGAN] Sorbet variation, Uhudler elderflower blackberry - lavender	€ 9
White chocolate crème brûlée, Blackcurrant sorbet	€ 12
Tiramisu, Cocoa crumble white chocolate and tonka bean ice cream	€ 13
"The classic" - Kaiserschmarrn, Apricot & cherry roaster (preparation time 20 min)	€ 15
Rhubarb and sour cream tart Citrus sour cream, yoghurt ice cream	€ 13