

[Stroblhaus starters]

Toasted sourdough bread, burrata tomato rocket basil pesto	€ 13
Celery carpaccio, baked goat's cheese pickled vegetables leaf salad	€ 14
Baked tempura prawn, cabbage salad pumpkin seed oil horseradish pumpkin seed rösti	€ 14
Stroblhaus tapas Marinated boiled beef leek cream leek salad brown bread Kasnocken 2.0 gravy fresh cheese espuma fried onions Teriyaki salmon marinated pointed cabbage Gazpacho strawberry yuzu	€ 15

[Salads & Soups]

Seasonal market salad, leaf salad tomato cucumber bell pepper house dressing	€ 7
Stroblhaus salad, mixed leaf salad croutons cheese dumplings mushrooms house dressing	€ 14
Beef consommé, slices of pancakes	€ 7
[VEGAN] Gazpacho, sourdough croutons strawberry yuzu	€ 8

[Main courses]

Dumpling trio cheese dumpling spinach dumpling beetroot dumpling creamed cabbage brown butter	€ 18
Cheese gnocchi, fried onions market salad	€ 18
Fried chicken salad with free-range chicken thigh from Werfenweng pumpkin seed and potato salad pumpkin seed oil leaf salad	€ 19
Roast pork with crackling bread dumplings gravy bacon and cabbage salad	€ 21
Whole trout – <i>deboned for you</i> - nut butter butter potatoes market salad	€ 21
Organic WengANGUSTA beef goulash, napkin dumplings	€ 21
Pork filet medallions Mushroom cream sauce potato noodles market salad	€ 22
[VEGAN] Braised marinated beef, apple and red cabbage Spätzle	€ 24
Viennese schnitzel made from veal loin parsley potatoes cranberries	€ 26
Beef roulade fried potato mash bacon onion apple - Red cabbage	€ 26
Onion roast green beans with bacon roasted potatoes caramelised onion jus fried onions	€ 30

[Dessert]

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