

[Stroblhaus starters]

Toasted sourdough bread, burrata tomato rocket basil pesto	€ 13
Celery carpaccio, baked goat's cheese pickled vegetables leaf salad green asparagus	€ 14
Baked tempura prawn, cabbage salad pumpkin seed oil horseradish pumpkin seed rösti	€ 14
Stroblhaus tapas	€ 15
Beef tartare – brioche – egg yolk – mountain cheese	
Spinach, mountain cheese and tomato quiche – burnt sour cream	
Matjes herring housewife style Potato straws	
Wild Garlic soup	

[Salads & Soups]

Seasonal market salad, leaf salad tomato cucumber bell pepper house dressing	€ 7
Stroblhaus salad, fried mushrooms Croutons Goat's cheese house dressing	€ 14
Beef consommé, pancakes	€ 8
[VEGAN] Wild Garlic Soup, sourdough croutons	€ 8

[Main courses]

Dumpling trio	€ 18
Cheese dumplings Spinach dumplings Beetroot dumplings Creamed cabbage Brown butter	
Cheese gnocchi, fried onions market salad	€ 18
Fried chicken salad made from boneless breast and leg	€ 19
Pumpkin seed and potato salad Pumpkin seed oil Leaf salad	
Roast pork with crackling	€ 21
Bread dumplings Gravy Bacon and cabbage salad	
Whole trout – <i>deboned for you</i> -	€ 21
Nut butter Butter potatoes Market salad	
Pork filet medallions	€ 22
Mushroom cream sauce potato noodles market salad	
Veal cream goulash, market vegetables Serviette dumplings	€ 25
[VEGAN] Braised marinated beef, apple and red cabbage Spätzle	€ 25
Viennese schnitzel made from veal loin	€ 26
Parsley potatoes Cranberries	
Beef roulade	€ 26
Fried potato mash Bacon Onion Apple - Red cabbage	
Onion roast	€ 30
Green beans with bacon roasted potatoes caramelised onion jus fried onions	

[Dessert]

Apple strudel, whipped cream Vanilla sauce	€ 8
[VEGAN] Sorbet Variation	€ 9
Strawberry tiramisu, rhubarb ragout white BIO chocolate and tonka bean ice cream	€ 12
"The classic" – Kaiserschmarrn, Röster (preparation time 20 min)	€ 15