

## [Stroblhaus starters]

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Toasted sourdough bread, burrata   tomato   rocket   basil pesto	€ 13
Stroblhaus aspic, leaf salad   pumpkin seed oil   house dressing   horseradish     roast potatoes	€ 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]

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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	€ 8

## [Main courses]

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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
Viennese schnitzel made from veal loin	€ 26
Parsley potatoes   Cranberries	
Beef roulade	€ 26
Fried potato mash   Bacon   Onion   Apple - Red cabbage	
[VEGAN] Vegan steak	€ 27
Onion jus   grilled corn   grilled oyster mushrooms   sweet potato strudel	
Onion roast	€ 30
Bacon beans   bacon croquette   braised onion jus   fried onions	

## [Dessert]

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