

[Stroblhaus-Starters]

Beetroot carpaccio, lamb's lettuce potato dressing sourdough croutons with caramelised goat's cheese	€ 15
with pickled wild blueberry salmon	€ 16
Beef tartare	€ 18
Egg yolk pumpkin seed crispbread pumpkin arranchini capers pickled vegetables	

[Salads]

Market salad of the season, Lettuce tomato cucumber house dressing	€ 7
Scarlet runner beans salad, boiled beef horseradish pumpkin seeds & oil	€ 14

[Soups]

Cream of chestnut soup	€ 9
Beef broth, Oxtail praline	€ 10

[Main courses]

Pongauer Kasnocken, fried onions, salad	€ 18
Backhendlsalat – roasted leg and breast Potato salad lamb's lettuce salad seed oil	€ 18
[VEGAN] Celery steak Sweet - potato cream fried onion cabbage strudel jus baby carrot	€ 20
Wiener schnitzel of veal Parsley - potatoes cranberries	€ 25
Braised roast beef creamed savoy cabbage red wine shallots spaetzle	€ 26
Grilled pike-perch fillet Potato dumplings creamed cabbage black pudding praline Beurre Blanc Dijon mustard	€ 28
Onion roast from entrecôte Crispy bacon beans spaetzle fried onion	€ 28
Fillet of beef (200g) Port wine jus bacon bean vegetables truffled potato gratin	€ 36

[ON PRE-ORDER until 15:00 on the same day - from 2 people]

Fondue chinoise - turkey steak, pork fillet, beef rump, tomatized grilled vegetables, potato gratin, market salad with house dressing, pastries, spread, sauce and dip	per person € 35
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[Desserts]

[VEGAN] Sorbet-Variation, sour cherry apricot lemon	€ 11
[[TIP] Chefs choice -, The cigar afterwards Hazelnut praline milk chocolate mousse whiskey oak ice cream	€ 13
Gingerbread tiramisu, cocoa crumble white chocolate tonka cone ice cream	€ 13
"The classic" - Kaiserschmarrn, Apricot & cherry roaster (preparation time 20 min)	€ 15
Coffee 2.0 - slice ice cream crumble gel	€ 13