

[Stroblhaus-Starters]

Toasted sourdough bread, tomato basil burrata olive oil balsamic reduction	€ 13
Salmon trout tartare, Sorrel yoghurt lettuce grapefruit citrus vinaigrette	€ 14
Celery carpaccio, baked goat's cheese apple leaf salad apple -balsamic dressing	€ 15
Strobl Tapas ▪ beef tartare brioche egg yolk mountain cheese ▪ napkin dumplings carpaccio sweet mustard vinaigrette radishes ▪ asparagus ravioli asparagus cream cheese espuma	€ 15

[Salads & soups]

Market salad of the season, lettuce tomato cucumber pepper house dressing	€ 7
Stroblhaus Bowl, fried mushrooms baked goat's cheese house dressing	€ 16
Beef bouillon, Cheese dumplings	€ 8
Herb velouté, asparagus line	€ 9

[Main Courses]

Dumpling Tris cheese dumplings spinach dumplings beetroot dumplings creamed cabbage	€ 18
Baked chicken salad from the released breast and leg Pumpkin seed - potato salad pumpkin seed oil leaf salad	€ 19
Tagliarini Pesto Soya cream Kito asparagus arugula Grana Padano	€ 20
Roast pork crust Potato dumplings juices coleslaw	€ 20
[VEGAN] Sweet potato cannelloni Parsley water couscous soya emulsion chia crackers tofu green asparagus roasted carrot	€ 21
Wiener schnitzel of veal Parsley potatoes cranberries	€ 25
Veal cream goulash Roasted carrot vegetables butter spaetzle	€ 25
Beef tagliata Garlic ciabatta cherry tomatoes parmesan rocket salad balsamic vinegar	€ 25
Fried char Lemon - asparagus risotto baby spinach	€ 28

[Dessert]

Sorbet-Variation, Uhudler elderflower blackberry - lavender	€ 9
Apple strudel 2.0, Almond crumble apple strudel ice cream vanilla sauce	€ 12
Strawberry tiramisu, Pumpkin Seed - Pistachio Ice Cream Vanilla Crumble	€ 13
'The classic' - Kaiserschmarrn, Apricot & cherry roaster (preparation time 20 min)	€ 15