



A guate fuaspais (starters)

choose your own green delight

colorful salad bar: light, fresh and crunchy

various salads, toppings, dressings and oils from Wiberg

12,5

goat & bread with a bite

goat's cream cheese | pumpernickel | tomato jam | pickled shallots | radishes

12

strong from the sea, fresh from the fruit

tempura prawns | avocado | black garlic mayonnaise | mango chutney | cress

18,5

Supp´n(soup)

classic beef broth

herb „frittaten“

7

tomato cream soup

cream cheese | basil oil | chives

7





Fir´n Hungor (main course)

pink cooked veal filet

croquettes | parsnip | cauliflower | tomato | morel
32,5

Zwiebelrostbraten vom Tiroler Grau Vieh 220g

bacon beans | Spätzle | fried onions
31

pike - perch filet from tyrol

white wine - chive sauce | potatoes | colorful carrots
29

creamy risotto

wild broccoli | baby carrots | leek | basil oil | parmesan | zucchini
18

„traditional & classisc“

Fürstenhaus Kasspatzn

handmade spaetzle with mountain cheese | fried onions
17

veal escalope souffléed in butter

cold stirred cranberries | lukewarm potato and cucumber salad
27

Cordon Bleu Maximilian

mozzarella | pesto | tyrolean ham | roasted potatoes
28,5





a good steak

organic filet of beef from austria

150 gram	28
250 gram	42

organic entrecote from austria

150 gram	26
250 gram	36

saucés

optional:

jus | BBQ sauce | herb butter | pepper sauce
je 2,5

side dishes

optional:

bacon beans | wedges | mixed salad | french fries | grilled vegetables |
potato gratin
je 3,5





Siasse 's(dessert)

alpine with tropical magic

fruity mango | coconut | white chocolate | pistachio cake

10

caramelized Kaiserschmarrn

plum roaster and apple sauce
optionally with / without rum - raisins

14

“be patient, this dish takes about. 25 min”

moment of happiness of the day

changing dessert of the day

7,5

“Berg Bauer“

regional cheese selection from the buffet

with variuos chutneys and root baguettes

14

