

Menu of the day

*served on Saturday and festival days
from 12.00 noon until 02.00 p.m.*

"Kaisersuppe" Consommé of boiled beef with beef, noodles, strips of vegetables A, C, F, L	7,50
Beef tartare from local beef with alpine butter, caper berries, quail egg, Mustard mayonnaise and crispy brown bread A, C, G, M	20,00
Cesar Salad served with Croûtons. Parmesan cheese and roasted fillet of chicken A, C, G, M	14,00
Buffalo mozzarella from Campania served with tomatoes and basil G	14,00
"Wiener Schnitzel" Escalope breaded and fried in a pan with potato – leaf salad and cranberries Pork escalope Veal escalope A, C, F, L, M, O	18,00 27,80
Homemade Tagliatelle in truffle sauce with freshly grated summer truffle A, C, F, G, L, O	25,00
Sausage with mustard and horseradish	5,20

We work with all 14 allergens. Despite careful preparation cross contacts are possible.

A – Cereals containing gluten, B – Crustaceans, C – Egg, D – Fish, E – Peanuts, F – Soy,
G – Milk, H – Nuts, L – Cellery, M – Mustard, N – Sesame seeds, O – Sulphur dioxide and sulphites,
P – Lupines, R – Molluscs