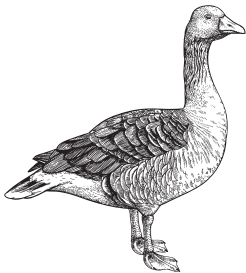


S I N C E 1 3 5 0		M E N U	APERITIVO CAMPARI ROSSO MOSSO
		12:00 P.M.- 09:00 PM	Campari, Rosso Mosso from Alois Lageder 12 ⁵⁰



RECOMMENDATION

MEDIUM DONE FILET OF VEAL FOR 2

with spinach, mushrooms, mas-
hed potatoes and thyme jus

44 p.P

Classics

BEEF TARTARE 23 / 29

120 / 200 GRAM

with mustard caviar and garden cress

VEAL LIVER **OR** VEAL SWEETBREAD

29

with mashed potatoes and onion sauce

WITH

spinach-artichoke vegetables 8

OUT OF THE BUTTER PAN

WIENER SCHNITZEL OF LOCAL VEAL

36

DEEP FRIED CHICKEN 29

with potato and cucumber salad and hand-
stirred cranberries

STARTERS

CURED FILLET OF LOCAL PIKE-PERCH 24

with beetroot, crème fraîche and dill

VARIATION OF NEAPOLITAN PUMPKIN 19

with Schottenspitz cheese, egg yolk and Il Nostro grape & mustard jelly

COLD MARINATED VEAL 24

with pickled rhubarb, almonds and frisée

HOMEMADE ARTICHOKE RAVIOLI..... 27

with baby spinach and black autumn truffle
as a main course 34

CLEAR BEEF BROTH 9

with a small cheese dumpling or semolina dumpling

CELERIAC CREAM SOUP 16

with wild boar croquette, quince and hazelnut

MAIN COURSES

PHEASANT SALTIMBOCCA 38

with Jerusalem artichoke, Brussels sprouts and jus

IN IL NOSTRO OLIVEOIL CONFIT SALMONTROUT 36

with yellow beet, green cabbage and austrian gnocchi

GRILLED CHAR FILLET 39

with red lentils, green beans and prosciutto foam

CREAMY CARROT RISOTTO 29

with hedgehog mushrooms and preserved lemon
with fried duck liver +12

VEGETARIAN “GRAMMELKNÖDEL” 32

vegetarian Austrian-style dumplings with pumpkin, chives and ricotta cream

TAUERN VENISON OSSOBUCO..... 36

with creamy polenta, braised tomato and brokkoli

MEDIUM DONE SADDLE OF LOCAL VENISON..... 46

with parsley cream, radicchio and port wine figs