

Starters

Consommé with solid ingredients (liver dumplings, sliced pancake)	€ 5,80
Consommé with cheese dumplings	€ 6,80
Mixed salad small/large	€ 5,80 €/ 10,90

Main course

Homemade Austrian Cheese Dumplings on a Bed of Mixed Leaf Salads	€ 17,20
Pumpkin Risotto with Pumpkin Seeds & Parmesan	€ 17,90
Filet of pikeperch with potatoes and vegetables	€ 21,80
Green salad & potatoe salad with fried chicken with pumpkin seeds and pumpkin seed oil	€ 17,60
Escalope of pork breaded (viennese style) with parsley potatoes	€ 17,50
Cordon Bleu with french fries & Lingonberry Jam	€ 18,50
Mixed Grill with french fries, vegetabels & herbed butter	€ 22,90
Roast poark with cabbage salad and dumplings	€ 15,80
Small cheese and onion dumplings	€ 12,50

Sweets

Homemade cakes	€ 5,30
Chocolate souffle with whipped cram & ice cream	€ 8,90
Battered Apple Rings with Vanilla Ice Cream & a Dusting of Cinnamon	€ 8,90

Starters

Cream of pumpkin with pumpkin seed oil and roasted pumpkinseeds	€ 6,80
Sheep's Cheese from Haslauer Farm, Wrapped in Gusti's	
Homemade Bacon, Served on a Bed of Mixed Leaf Salads	€11,80/18,20

Main course

Pasta Filled with Porcini Mushrooms, served with	
Olive Oil & Freshly Grated Parmesan	€ 14,80
Venison Stew with Bread Dumpling Slices & Red Cabbage	€ 23,20
Roast Roe Deer in Lingonberry Gravy, served with Red Cabbage,	
Croquettes & Red Wine-Poached Pear	€ 25,20
Hunter's Game Pan (Three Varieties of Game Fillets) in creamy Mushroom	
Sauce, served with Rosemary Rösti & Seasonal Vegetables	€ 27,90
Breaded Roe Deer Schnitzel with Parsley Potatoes & Lingonberry Jam	€ 23,20
Venison Loin Steak with Rosemary Potatoes & Green Beans	€ 33,80
Pappardelle with Homemade Roe Deer Ragout	€ 19,80
Homemade Venison Offal Ragout with Traditional Bread Dumplings	€ 21,20

Sweets

Chestnut mousse served on a stew of plums	€ 8,90
Wild Berry Tiramisu Served in a Glass	€ 7,90