

**To start**

1 Glas Muskateller Frizzante  
Winery Trummer, Südsteiermark 4,60

**Wine**

Grüner Veltliner Hirschvergnügen  
Winery Hirsch, Kamptal 1/8 l 5,10

Zweigelt Quercus  
Winery Andreas Alt, Niederösterreich 1/8 l 4,80

**Starter**

Small salad variation 5,10

**Soup**

Marinated carpaccio from the beef filet  
with parmesan, rocket and Greek olive oil 14,90

Vitello Tonnato  
slices of veal with tuna sauce, capers and lemon 13,90

Strong beef bouillon  
with pancake stripes 4,90  
with liver dumpling 5,70

Gazpacho – cold refreshing vegetable soup 5,90

Smoked salmon with horseradish panna-cotta  
beetroot mousse and apple chutney 13,50

**Salad**

Caesar Salad  
Lettuce, cherry tomatoes, anchovies, capers  
parmesan, croûtons and parmesan dressing 12,90  
with grilled chicken filet stripes 14,90

Sausage salad with / without cheese  
served with onions, egg, salad variation  
and the famous homemade Dörflinger salad dressing 10,80

Salad Variation  
seasonal salad, garnished with boiled egg 9,80

## Main Dish

|   |                |
|---|----------------|
| Chicken-vegetable curry with basmati rice<br><b>vegetarian</b>  | 17,90<br>13,90 |
| Veal escalope „Viennese style“<br>with salted potatoes or small salad variation   | 21,90          |
| Minced veal „Zürcher style“ with basmati rice   | 21,90          |
| Viennese onion roast beef<br>in gravy, roasted potatoes and green beans with bacon  | 23,90          |
| Roasted Entrecôte #<br>sautéed mushrooms, rustic french fries,<br>herbs butter 200 g / 300 g  | 27,90 / 34,50  |
| Filet steak of beef #<br>sautéed mushrooms, rustic french fries,<br>herbs butter 200 g / 300 g  | 29,90 / 37,90  |
| Grilled lamb chops, artichoke, olive-vegetables<br>mini potatoes, thyme sauce   | 28,20          |
| Fried pike perch on saffron risotto<br>olive-peppers vegetables   | 24,50          |
| Kind prawns fried in herbs butter<br>saffron risotto and cherry tomatoes  | 24,80          |
| Roasted Mediterranean vegetables <b>vegetarian</b><br>ewe´s cheese, olives and garlic-baguette<br>Variation <b>vegan</b> without ewe´s cheese | 15,70<br>13,90 |

## Dessert

|   |      |
|---|------|
| Raspberry tiramisu, Espresso ice cream                    | 8,50 |
| Chocolate mousse with fresh berries<br>and berries sorbet | 9,60 |
| Pancakes with ice cream and fresh fruits                  | 8,30 |

# We prepare this meat dishes medium. If you wish an other degree of doneness please advise our service staff.

Our trained service staff will inform you about the ingredients and allergens in our dishes.

**Please ask for our daily offers.**