

## COLD STARTERS

Carpaccio of local beef  
summer salad | fresh cream cheese | black summer truffle  
18,00 €

 Chanterelles salad  
spring onions | burrata | oven tomatoes  
16,00 €

Scallop  
Beluga lentils | cauliflower panna cotta | lobster fumé  
22,00 €

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## SOUPS

Beef consommé  
bacon dumplings  
10,00 €

 Cold vegetable soup (Gazpacho)  
garlic-focaccia-cubes | pecorino cheese  
12,00 €

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## WARM STARTERS

Our classic "Spaghetтини Oberwirt"  
Parma ham | fresh tomatoes | cream  
garlic | chili | parmesan cheese  
17,50 €

Ravioli  
filled with ricotta and BIO lemon | shrimps  
19,00 €

 Risotto Acquerello  
fresh chanterelles | fresh cream cheese praline  
18,00 €

## MAIN COURSES

### Rack of lamb

wild herbs crust | mediterranean vegetables | potato strudel

31,00 €

### Black Angus beef filet

port wine sauce | herb potatoes | bacon beans

39,00 €

### Guinea fowl breast

black summer truffle | celery puree | green asparagus

34,00 €

### Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde

29,00 €

### Escalope of veal back "Vienna style"

cranberries | parsley potatoes | mixed salad

28,00 €

### Beef tartar prepared at the table

toast | butter

31,00 €

### Sole roasted in butter

capers | lemon | boiled potatoes | mixed salad

35,00 €

– cover inclusive –

## DESSERTS & CHEESE

Dessert variation "Oberwirt"

16,00 €

Gewürztraminer Spätlese Roen – K.G. Tramin

one glass 7,50 €

White chocolate

passion fruit | mango

14,00 €

Pipa - Franz Gojer

one glass 7,50 €

Lemongrass-lime crème brûlée

raspberry ice cream

14,00€

Sweet Claire Riserva - Lieselehof

one glass 13,00 €

Curd „Schmarrn“

homemade apricot jam | sour cherries | vanilla ice cream

14,00 €

Moscato d'Asti - Paolo Saracco

one glass 6,00 €

Selection of "Degust" cheese

fig mustard | pear mostarda

16,00 €

Ben Rye' or Rosenmuskateller

Pant. Donnafugata/Franz Haas

one glass 8,50 €

The substances specified below can provoke allergies or intolerances:

**Cereals** containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

**Crustaceans** and products thereof

**Eggs** and products thereof

**Fish** and products thereof

**Peanuts** and products thereof

**Soybeans** and products thereof

**Milk** and products thereof (including lactose)

**Nuts**, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;

**Celery** and products thereof

**Mustard** and products thereof

**Sesame** seeds and products thereof

**Sulphur** dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;

**Lupin** and products thereof

**Molluscs** and products thereof

If the specified substances provoke allergies or intolerances, please inform our staff when ordering. They will be glad to give you further information.

We mainly only use fresh products.

We only use frozen products when necessary.

**Indication of the origin of our ingredients: EU and non-EU**