

SOUPS

a spoonful of enjoyment

Sweet potato – coconut – ginger soup

7,0

sweet potato chips
gluten-free | vegan

Beef broth

7,2

sliced pancakes - carrots
gluten-free

Goulash soup

8,5

served with bread

STARTERS

a small treat to start with

The little mooch

16,2

Buffalo mozzarella - lettuce - pesto - avocado
pomegranate seeds - homemade date
vinegar
gluten-free

Vegetarian beetroot carpaccio

15,2

caramelized goat cheese - arugula - pine nuts -
horseradish - honey-mustard dressing
gluten-free

Beef Tartare

quail egg - capers - red onion rings - butter -
toasted bread
gluten-free & lactose-free upon request

Sweet potato – avocado salad

16,2

lettuce - pomegranate seeds - pine nuts -
homemade date vinegar
gluten-free | vegan

small

17,9

large

20,9

Homemade potato dumplings

stuffed with pork greaves - caramelized cabbage
salad - pepper bacon

small

17,5

large

22,2

*Information about ingredients in our dishes that may cause allergies or intolerances is available from our service staff upon request.

MAIN COURSES

the heart of it all

Sweet potato - chickpea curry

vegan

17,9

with chicken

21,9

broccoli - cashew nuts - sesame - basmati rice
gluten-free | (vegan)

Pumpkin risotto

vegetarian with caramelized
goat cheese

17,9

with chicken

21,9

pumpkin seeds - parmesan
gluten-free

Vegan cauliflower “wings”

18,9

sesame - basmati rice - barbecue sauce
gluten-free | vegan

CLASSICS & SPECIALS

we exclusively use meat from
Austria in our dishes 

Beef Burger

21,9

beef patty in brioche bun - cheddar - braised
red wine onions - tomato - lettuce -
served with sweet potato fries

Grilled corn-fed chicken breast

24,9

mashed potatoes - arugula
gluten-free

Braised beef cheeks

28,9

mashed potatoes - mixed carrots - fried onions
gluten-free

Führich's Bratwurst

18,9

traditional grilled sausage - warm cabbage salad
- rosemary potatoes - mustard trio - horseradish
gluten-free | lactose-free

Pulled Pork

23,9

rosemary potatoes - coleslaw - braised red wine
onions - sour cream dip
gluten-free

“Viennese Schnitzel” from chicken from pork

22,9

22,9

potato salad - cranberries
lactose-free | gluten-free upon request

“Viennese Schnitzel” from veal

31,9

potato salad - cranberries
lactose-free | gluten-free upon request

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DESSERTS

sweet dreams

Crème Brûlée	10,5
vanilla cream with caramelized crust - raspberry purée - whipped cream gluten-free	
Apple strudel	9,5
vanilla sauce - whipped cream	
San Sebastian Cheesecake	9,8
raspberry purée - almond crunch gluten-free	
Homemade sorbet selection	10,2
gluten-free vegan	
Homemade Kaiserschmarn minimum order: 2 portions	p.p. 11,2
traditional sliced pancakes - apple sauce - stewed plums gluten-free preparation time approx. 25 minutes	

SIDES & EXTRAS

Mixed leaf salad	5,0	Truffle fries	8,8
cucumbers - tomatoes		parmesan - truffelmayo gluten-free	
Potato salad	5,0	French fries sweet potato fries	6,2
		gluten-free	
Rosemary potatoes	5,8	Organic Bread	3,6
Parsley potatoes	5,8	Gluten-free bread	4,5
Basmati rice	4,8	Ketchup mayonnaise mustard	1,5
		Cranberries	1,2

For groups of 7 guests or more, we charge a cover of 3.50 per person. This includes organic bread and our homemade tomato butter.