

Menu

SOUPS

- TYROLEAN BARLEY SOUP // 9 €
with diced vegetables and bacon
- ONION SOUP // 8 €
with cheese dumplings // 11 €
- BEEF BROTH // 9 €
with sliced pancakes // 11 €
with cheese dumplings

STARTERS

- TUNA TATAKI // 22 €
with soy mayonnaise and wakame salad
- PAN FRIED PAWNS // 19 €
*in Gruyère cheese sauce,
garlic chips and tomato chutney*
- Ⓟ BEETROOT // 16 €
*with marinated sheep's cheese, nuts and
orange vinaigrette*

SALADS

- Ⓟ MIXED SALAD // 7,5 €
*with carrot, cucumber, cabbage and
tomatoes*
- RUMP STEAK TAGLIATA // 32 €
250G
*sliced rump steak on mixed leaf salad with
parmesan and croutons*
- Ⓟ VEGGIE GYOZA // 20 €
*filled dumplings on mixed leaf salad
with sweet chili sauce*

MAIN COURSES

- VIENNESE VEAL // 31 €
ESCALOPE
with parsley potatoes and lingonberries
- SHOYU RAMEN // 23 €
*with braised pork belly, noodles,
vegetables and soy-marinated egg*
- Ⓟ VEGGIE MISO RAMEN // 21 €
*with tofu, noodles, vegetables and
soy-marinated egg*
- BEEF STROGANOFF // 28 €
*sautéed beef fillet strips with baked potato,
sour cream, pickles and crispy onions*
- BRAISED BEEF CHEEK // 29 €
*with celery puree, potato noodles
and gremolata*
- FETTUCCHINE // 23 €
*in garlic cream sauce with smoked
Salmon*
- Ⓟ *without smoked salmon* // 21 €
with black truffle pesto
- Ⓟ LOADED TRUFFLE // 15 €
FRIES
with pecorino and truffle mayonnaise
- Ⓟ POLENTA SLICES // 19 €
*in tomato-parmesan-basil sauce with
marinated mushrooms and olive oil*
- LOUNGE BURGER // 26 €
*with BBQ sauce, marinated red
cabbage, cheddar cheese and French
fries*
- CREAMY VEAL GOULASH // 25 €
with buttered Spätzle

DESSERTS

- LOUNGE // 19 €
KAISERSCHMARRN
*fluffy shredded pancake with vanilla ice,
berries, rum raisins and caramelized nuts*
- KAISERSCHMARRN // 14 €
*fluffy shredded pancake
with rum raisins and apple puree*

- CRÈME BRÛLÉE // 12 €
with apple compote and rum espuma
- CHOCOLATE CAKE // 12 €
*with vanilla ice cream, berries and
whipped cream*