

Cold starters and salads

Salads and raw food from the buffet	€ 8,50
Small salad plate AICIFIKINILJIHII	€ 5,50
Lettuce with stained goose breast and cranberries marinade FIMLIIJICI	€ 16,50
Fried shrimps with noodles, wakame salad and asian dip DICIJIMINIKIL	€ 19,00
Gastein's bacon with mozzarella, tomato and nut pesto LIFIJIKIN	€ 17,00
Duo of smoked salmon with wasabi cream and dill mustard sauce HIMINIKIJIIL	€ 18,00
Dried meat from regional beef with dried ham, mixed pickles and red wine glaze LIJIFI	€ 18,00

Various soups

Clear boiled beef bouillon with traditional filler CIMINIAIEIJ	€ 4,50
Creamy soup of potatoes and smoked fish HIMILINIJIICI	€ 5,50
Please ask our waiters about our daily offer	€ 4,50

Dishes for small appetite

Spaghetti with herb cream mushrooms or tomato- basil sauce JIAIEIILIMIC	€ 12,00
Herb risotto with saison vegetable JICILIMII	€ 12,50
or	
with fresh fish filet HIL	€ 19,50
Mushrooms and fresh vegetable from wok FIMINIK	€ 14,00

Culinary delights from lake and sea

Fried salmon trout fillet with soya vegetables and sesame glass noodles € 24,00
DIHIMIKINILICIJII

Pikeperch fillet with shrimps, bacon barley and leek € 28,50
HIDIBIJII

Please ask our waiters about our daily offer

Austrian and regional delicacies

Medium lamb with rosemary potatoes and onion beans € 30,00
LIJIMII

Goulash and fillet of young pork with chives “Nockerl” and wine cabbage € 24,00
LIJIAEIII

Grilled beef fillet with pepper cream sauce,
fresh vegetables and port wine glaze € 34,00
JIIIMIL

“Wiener Schnitzel” Escalope of veal
with parsley potatoes and cranberries € 19,00
AIEIL

Delicacies and desserts

Fine cheese variation with fruit chutneys, pastries and spicy mustard € 12,50
JIFIMINILII

“Kaiserschmarrn“ with rum raisins, roasted drupes and caramel ice cream € 12,50
AIEIJILII

Chocolate soufflé with pralines sauce and mango sorbet € 9,00
LIJIIIM

Mixed sorbet plate with fruit stew € 9,00
LII

Strawberry-Parfait with rhubarb € 9,00
LII

**We hope you enjoy your meal
and look forward to your next visit in our restaurant!**

Franz Huick – Chef & Team