

Vorspeisen - Starters

RÄUCHERFISCHTELLER

€ 19.00

Lachs/Forelle/Makrele/Oberskren/Süßkartoffelmus

D,G,A,O,P,C,F,N

Smoked fish plate/salmon/trout/mackerel/sweet potato mash

STEIRISCHER BACKHENDLSALAT

€ 16.50

gebackene Hühnerbruststreifen/Kartoffel-Feldsalat/Kernöl

A,C,E,F,O,P,H

Sliced fried chicken breast/potato-lamb lettuce salad/styrian pumpkin oil

GRIECHISCHER SALAT

€ 14.50

Blattsalat/Schafskäse/Gurken/Tomaten/Oliven/Balsamico/Olivenöl

G,O,P,M

Lettuce/feta cheese/cucumber/tomatoes/olives/balsamic vinegar/olive oil

REHTERRINE/GERÄUCHERTE ENTENBRUST

€ 19.00

Apfel-Sellerie Salat/Sauce Cumberland

G,C,A,F,N,O,P

Deer tureen/smoked duck/apple-celery salad/Cumberland sauce

Suppen - Soups

RINDSUPPE

€ 6.50

Grießnockerl oder Frittaten oder Kaspreßknödel oder Leberknödel

A,C,F,G,L,M

Beef broth with sliced pancakes or semolina dumpling or cheese dumpling or liver dumpling

KLARE ZWIEBELSUPPE

€ 6.80

gratinierter Käsetoast

A,F,G,L,M

Clear onion soup, gratinated cheese toast

PIKANTE GULASCHSUPPE

€ 7.50

mit Gebäck

A,G,O,P,F,N

Piquant goulash soup/bread

ORANGEN-KÜRBISCREME SUPPE

€ 7.80

Croutons

M,O,P,L

Cream of orange-pumpkin soup /croutons

Hauptspeisen – Main Dishes

WIENER SCHNITZEL VOM KALB	€ 26.00
WIENER SCHNITZEL VOM SCHWEIN	€ 19.00

Petersilienkartoffeln/Preiselbeeren	A,C,F,O,P
<i>Fried and breaded veal escalope "viennese style" parsley potatoes/cranberries</i>	
<i>Fried and breaded pork escalope "viennese style" parsley potatoes/cranberries</i>	

CORDON BLEU VOM HUHN	€ 19.50
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Erbsenreis/Preiselbeeren	A,C,F,O,P
<i>Fried and breaded chicken breast filled with ham and cheese</i>	
<i>steamed rice/green peas/cranberries</i>	

PONGAUER KASNOCK'N	€ 15.50
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hausgemachte Spätzle/würziger Käse/Röstzwiebeln	A,C,F,M,O,P
<i>Homemade spaetzle/local cheese/roasted onions</i>	

RUMP STEAK VOM MAREDO RIND	€ 29.00
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Cognac-Pfeffer Sauce/Saisongemüse/Grilltomate/Ofenkartoffel/Sauerrahm	G,O,P,M
<i>Rump steak of "Maredo beef" cognac-peppercorn sauce</i>	
<i>fresh seasonal vegetables/grilled tomato/oven baked potato/sour cream</i>	

SANKT JOHANNER REINDL	€ 22.00
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Schweinefilet/Pilz Sauce/Grilltomate/Brokkoli/Kräuter Spätzle	A,F,G,L,P
<i>Pork fillet/mushroom sauce/grilled tomato/broccoli/ herb spaetzle/served in a skillet</i>	

LAMMKOTELETTES	€ 29.00
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Zwiebel-Thymian Sauce/Wirsing Kohl/Polenta	A,F,G,L,P
<i>Lamb chops/onion-thyme sauce/savoy cabbage/polenta</i>	

HIRSCHRÜCKENSTEAK	€ 34.00
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Rotwein-Zwetschken Sauce/Rotkraut/Mandelkroketten	A,C,F,G,L,M,N,O,P
<i>Venison back steak/red wine-plum sauce/red cabbage/croquets with almonds</i>	

ZANDERFILET	€ 24.00
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Wurzelgemüse/Dillrahm Kartoffeln	A,F,G,L,P
<i>Fillet of pikeperch/root vegetables/dill potatoes</i>	

Burger & Pasta

ALPENLAND BURGER

€ 16.50

Doppeltes Rinderpatty/Speck/Emmentaler/Blattsalat,
Tomate/Gewürzgurke/Cocktail Sauce/Sesam Bun/Bauern Pommes

A,C,D,FG,,L,M,O,P

*Double beef patty/bacon/emmental cheese/lettuce/tomato/pickles,
cocktail sauce/sesame bun/farmer fries*

CHICKEN BURGER

€ 15.50

Hühnerfilet-Patty/Cheddar/Blattsalat/Tomate/Maiscake,
süß-scharfe Sauce/Brioche Bun/Bauern Pommes

A,C,F,G,L,M,P

*Chicken fillet patty/cheddar cheese/lettuce/tomato/maize cake/sweet-spicy sauce,
brioche bun/farmer fries*

WILD BURGER

€ 18.00

Hirschfleisch Patty/Blaukraut/Cheddar Käse
Preiselbeeren-Grill Sauce/Sesam Bun/Süßkartoffel-Pommes

A,C,D,F,G,M,N,O,P

*Venison patty/red cabbage/cheddar cheese
cranberries-barbecue sauce/sesame bun/sweet potatoes fries*

VEGGIE BURGER

€ 15.50

Avocado-Sojabohnen Patty/Cheddar/Blattsalat/Tomate,
roter Rüben Hummus/Brioche Bun/Trüffel Dip/Bauern Pommes

A,C,F,G,L,M,N,O,P

*Avocado soybeans patty/cheddar cheese/lettuce/tomato
red beetroot hummus/brioche bun/truffle dip/farmer fries*

SPAGHETTI ODER RIGATONI

€ 12.50

Rindfleischsugo oder Tomaten-Basilikum Sauce,

A,C,F,G,L,M,N,O,P

Spaghetti or rigatoni/ your choice of beef sugo or tomato-basil sauce

RINDFLEISCH LASAGNE

€ 14.80

mit Mozzarella gratiniert

A,C,F,G,L,M,N,O,P

Beef lasagne/gratinated with mozzarella cheese

Go-Veggie & Vegan

CURRY REISNUDELN - VEGAN

€ 14.80

geräucherter Tofu/Rucola/Sojakeimlinge/Bambus
Curry rice noodles/smoked tofu/arugula/bean sprouts/bamboo

A,C,F,G,O,P,S

PASTINAKEN-KURKUMA CREMESUPPE - VEGAN

€ 6.80

Soja Creme
Parsnip-curcuma cream soup/soy cream

G,L,M,O,P

QUINOA GEMÜSEPFANNE - VEGAN

€ 16.80

Kürbiskern-Rösti/Süßkartoffelmus
Quinoa/pumpkin seed roesti/sweet potato mash/served in a skillet

A,F,G,O,P

STEINPILZTEIGTASCHEN - VEGAN

€ 16.50

Gemüse-Tomaten Ragout
Porcini mushroom pasta pockets/vegetable-tomato sauce

A,C,G,O,P

HARTWEIZENSPAGHETTI - VEGAN

€ 16.50

pikante Couscous Sauce
Durum wheat pasta/piquant couscous sauce

A,F,G,O,P

HAUSGEMACHTE KÜRBIS LASAGNE

€ 16.50

Kartoffel-Ingwer Creme Sauce
Homemade pumpkin lasagna/potato-ginger cream sauce

A,C,G,O,P

BASMATI REIS - VEGAN

€ 14.50

Kartoffel/Ananas/Paprikagröstl/süß-sauer Sauce
Basmati rice/potatoes/pineapple/bell pepper/sweet-sour sauce

A,G,L,M,O,P

Pizza

MARGHERITA

€ 9.70

Tomaten/Mozzarella/Basilikum
Tomatoes/mozzarella/basil

A,C,G,L,M,O,P

AL TONNO

€ 11.80

Tomaten/Mozzarella/Thunfisch/Oliven/Zwiebeln/Basilikum/Knoblauch
Tomatoes/mozzarella/tuna/olives/onions/basil/garlic

A,B,D,G,L,M,O,P

VENEZIA

€ 12.40

Tomaten/Käse/Blattspinat/Schafskäse/Speck/Knoblauch/Kräuter
Tomatoes/cheese/leavy spinach/feta cheese/bacon/garlic/herbs

A,G,L,M,O

CAPRICCIOSA

€ 11.80

Tomaten/Mozzarella/Schinken/Artischocke/Champignons/Basilikum
Tomatoes/mozzarella/ham/artichoke/mushrooms/basil

A,G,L,M,O

VEGETARIA

€ 11.50

Tomaten/Mozzarella/Gemüse
Tomatoes/mozzarella/vegetables

A,D,F,G,M,O,P

PROSCIUTTO FUNGHI

€ 12.20

Tomaten/Käse/Schinken/ Champignons
Tomatoes/cheese/ham/mushrooms

A,G,L,M,O

DIAVOLO

€ 13.20

Tomaten/Mozzarella/Salami/Pfefferoni/Paprika/Oliven
Tomatoes/mozzarella/salami/peppers/bell peppers/olives

A,G,L,M,O,P

MEXICANA

€ 13.10

Tomaten/Käse/rote Bohnen/Mais/Salami/Speck/Chili/Pfefferoni/Paprika
Tomatoes/cheese/red beans/sweet corn/salami/bacon/chili/paprika/mild peppers

A,G,L,M,O,P

TROPICALE

€ 12.10

Tomaten/Käse/Schinken/Ananas
Tomatoes/chees/ ham/pineapple

A,G,L,M,O

Dessert - Sweets

APFELSTRUDEL € 6.80

Vanille Sauce A,C,F,G,O,P,S
Apple strudel/vanilla sauce

TOPFEN-ZWETSCHKEN KNÖDEL € 7.80

Zuckerbröseln G,L,M,O,P
Curd cheese-plum filled dumpling/sugared crumbs

HEIDELBEER TIRAMISU € 7.80

Cassis Crème/Stracciatella Eis A,F,G,O,P
Blueberry Tiramisu/cassis crème/stracciatella ice cream

KAISERSCHMARREN € 14.50

Rosinen/Zwetschkenröster A,C,G,O,P
*The "Emperors" favourite dessert/cut-up and sugared pancakes
with raisins and stewed plums*

SCHOKO-EISPALATSCHINKEN € 8.20

hausgemachte Pfannkuchen/Vanilleeis/Schokosauce/Mandelsplitter A,G,L,M,O,P
Homemade pancakes/vanilla ice cream/chocolate sauce/almonds

GEBACKENE MÄUSE € 8.90

Vanille Sauce/Erdbeereiscreme D,G,A,O,P,C,F,N
Austrian fried dough/vanilla sauce/strawberry ice cream

CHEESECAKE € 8.50

hausgemachter Käsekuchen/Beerenragout D,G,A,O,P,C,F,N
Homemade cheesecake/forest berries sauce