

## [ SALADS

Deep fried Styrian style chicken pieces <sup>ACGM</sup> <i>on green and potato salad</i> <i>with pumpkin-seed-oil dressing</i>	
as starter	7,50
as main dish	10,50
Grilled Pumpkin Stripes <i>with beetroot salad</i> <i>and green salad</i> <i>garnished with walnuts</i>	9,50
Grilled turkey pieces <sup>G</sup> <i>on green salad with yogurt sauce</i>	8,50
Grilled Sheep's Cheese wrapped in bacon <sup>G</sup> <i>with mixed green salad</i>	8,50
Swiss Cheese and Ham Salad <sup>G</sup> <i>with tomatoes, onions, paprika</i> <i>and cucumber</i>	5,50

## [ STARTERS

Salmon tartare <sup>ACGDO</sup> <i>with warm white toast and with butter</i>	9,90
Fresh sheep cheese (from organic famer Niel) <sup>E</sup> <i>with tomatoes and basil pesto</i>	7,90
Beefsteak à la tartare <sup>ACGMO,</sup> <i>with white toast and butter</i>	14,90

## [ FROM OUR SOUP TERRINE

Tomato soup <sup>ACG</sup> <i>with creamed basil and bruschett4</i>	4,50
Traditional Viennese potato soup <sup>AG</sup> <i>with mushrooms</i>	4,20
Beef Broth with <sup>ACG</sup>	
Frittaten (Sliced Pancakes)	3,20
Semolina dumpling	3,20
Liver dumpling	3,20
Cheese dumpling	3,20

## [ MAIN COURSE

Wiener Schnitzel of Pork <sup>ACGM</sup> <i>with side salad</i>	9,90
Fried fillet of turkey <sup>ACGM</sup> <i>with side salad</i>	10,90
Pork schnitzel "Tuscany style" <sup>ACGM</sup> <i>filled with raw ham, mozzarella and basil, fried in a sunflower-seed coating served with buttered rice and a side salad</i>	14,90
Turkey cordon bleu <sup>ACGM</sup> <i>with chips and a side salad</i>	13,90
Pork medallions grilled with bacon <sup>G</sup> <i>with seasonal vegetables, chips, herb butter</i>	14,90
Grilled fillet of turkey <sup>G</sup> <i>with seasonal vegetables, herb butter and rice</i>	11,90
Mixed grill <sup>G</sup> <i>with cuts of beef, turkey and pork, served with chips and a savoury garnish</i>	15,50
Grill Rump steak <sup>G</sup> <i>with seasonal vegetables, herb butter and steak potatoes - additional Pepper sauce</i>	17,50 19,--
Schwarzatal organic beef served in a soup terrine <sup>ACG</sup> <i>with rösti (roasted grated potatoes), chive sauce, horseradish, apple sauce, vegetables, served with a hearty beef broth with pancake strips</i>	16,90

## [ FISH SPECIALTIES

Trout à la meunière <sup>AD</sup> <i>with parsley potatoes</i>	13,90
Filet of salmon trout and “Alpine trout” from the grill <sup>ADG</sup> <i>with lemon butter, parsley potatoes and roasted vegetables</i>	15,50
Vegetables-Salmon-Pasta with basil <sup>DG</sup> <i>with green salad</i>	11,50
Deep fried pikeperch filet <sup>ACGDM</sup> <i>with potato and lamb’s lettuce salad</i>	12,90
Deep fried pikeperch filet wrapped in bacon <sup>ACGDM</sup> <i>with potato and lamb’s lettuce salad</i>	13,50

Fish farmed locally on the Kreuzberg and from Kirchberg am Wechsel

## [ VEGETARIAN DISHES

Home-made spinach spätzle <sup>ACGO</sup> <i>with creamy mushrooms and white wine sauce, and green salad</i>	8,90
Deep fried courgette slices <sup>ACGM</sup> <i>with a cheese filling, a side salad and creamy garlic sauce</i>	8,90
Tortellini filled with ricotta and spinach <sup>AGC</sup> <i>in an herb sauce, served with green salad</i>	9,90
Vegetable Pan “Asia Style” <sup>A</sup> <i>with Tofu and Soya sauce</i>	8,50

## [ OUR OWN TOAST CREATIONS

Schwarzataler Bauerntoast <sup>ACGM</sup> <i>toasted brown bread with bacon, sweet paprika, onions, topped with baked cheese served with a fried egg and salad</i>	7,50
Grilled Ham and cheese Sandwich <sup>AG</sup> <i>garnished with salad</i>	4,90
Toast Tuscany <sup>A</sup> <i>with tomatoes and basil pesto with a baked sheep cheese topping</i>	7,50

## [ SWEET THINGS

Home-made Kaiserschmarrn <sup>ACG</sup> 8,90  
*with plum sauce*  
*20 Minutes minimum preparation time*

Kastanienreis <sup>G</sup> 4,50  
*Riced sweet chestnuts with cream*

Warm chocolate cake <sup>ACEG</sup> 5,90  
*with whipped cream and chocolate sauce*

For other home-made cakes and pastries  
See the menu of the day

See the separate ice menu for sundaes and ice-cream creation

A= Grains containing gluten, B=Crustaceans, C=Egg  
D=Fish, E=Peanuts, F=Soy, G= Milk or lactose,  
H=Edible nuts, L=Celery, M=Mustard, N=Sesam  
Q=Sulphites, P=Lupines, R=Molluscs