



entrees

smoked fillet of char with horseradish cream and white bread

*mixed plate of various ham
(prosciutto, smoked loin of pork, boiled ham, butter and bread)*

salmon-ravioli with creamed spinach and grated cheese

soups

tomato cream soup with pumpkin seeds

bouillon with pancake strips or liver dumplings

goulash soup in the pot with bread

traditional main dishes

*grilled rump-steak with roast potatoes,
french beans and spicy pepper sauce*

sirloin steak with fried potatoes

*„Tafelspitz“ boiled beef with creamed spinach,
hash browns, horseradish-apple sauce and chive sauce*

stew of venison with white bread dumpling and cranberries

veal escalope “Viennese style” with parsley potatoes

*½ chicken breaded and deep fried
with french fries, served in a basket*

*roast pork “Schweinsbraten” with bread dumpling
and cabbage salad*

beef goulash with beer cream sauce, white bread dumplings

*roast leg of pork
with greaves sauce, bread dumpling and sauerkraut*

fish

*3 king prawns on toasted wholemeal-bread
with braised tomatoes and salad*

*grilled fillet of salmon trout
with green peppercorns and herbed potatoes*

*deep-fried fillet of coalfish
with parsley potatoes and mixed salad*

vital dishes

grilled rump-steak with lentil and lettuce salad

spinach strudel with feta cheese and herbed cream cheese dip

salmon-ravioli with creamed spinach and grated cheese

lettuce salad with fried chicken breast and white bread

*...out of the wok: roasted strips of chicken breast
with vegetables, basmati-rice and chilli-garlic-sauce*

sweets

*„Salzburger Nockerl“
(soufflé Salzburg style) per person*

pancake with chocolate or apricot jam or cranberries

cream cheese dumplings with stewed apricots

original Sachertorte (chocolate cake)

original apple strudel