

Speisekarte vom Saturday, May 21

	regular	large
Cream of asparagus soup <small>GL</small>	3,80	4,50
consommé with crêpe slivers <small>ACGL</small>	3,80	4,50
consommé with liver dumpling <small>ACGLM</small>	3,80	4,50
Green salad with goat cheese, homemade hummus and nuts <small>CMGO</small>		9,80
Green salad with smoked trout, red beet and horseradish <small>CMO</small>		10,80
Green salad with organic roast beef and asparagus <small>CMO</small>		12,80
Pasta filled with cheese "Kärntner Kasnudeln" <small>CAG</small>		9,80
Breaded chicken served with poeatotie- and green salad <small>ACGMO</small>		10,80
Viennese Schnitzel (porc) with parsley potatoes <small>ACG</small>		11,80
Stew of deer with roasted dumplings and cranberries <small>ALMOC</small>		14,50
Boiled filet of beef(organic) with creamy cabbage turnip, shredded potatoes, two dips <small>CGLFO</small>		17,80
Hering in cream sauce with boiled potatoes <small>GO</small>		10,80
Mousse au chocolat cake <small>CGF</small>		4,50
Chestnut cream with cranberries and whipped cream <small>G</small>		5,50
panna cotta with marinated strawberries <small>G</small>		6,50
Cheese dumplings with buttered breadcrumbs and rubarb-rasperry compote(20 min.) <small>ACG</small>		7,00