

A P E R I T I F

Weißer Port – Zitronenlimonade – gefrorene Trauben – Minze	7.50
Sprizz alkoholfrei	6.00
Prosecco – Limoncello – Eis	6.00
Mombasa Gin – getrocknete Orange – Rosmarin – Granatapfelkerne – Tonic - Limonade	9.50

S U P P E N

Geeiste Gurken Joghurtcreme – Shrimps	7.50
Gazpacho Andaluz*	6.50

S A L A T E & V O R S P E I S E N

Gambas al ajillo	14.00
Rote Bete – Büffelmozzarella – Meerrettich – Cassissoße*	11.50
Rosa gebratenes Kalbfleisch – Kürbiskernvinaigrette	12.00
Shrimps - Wakame Algentörtchen – Mangosoße – Limoncellosorbet	12.50

H A U P T S P E I S E N

Blattsalate – Parmesan – Croûtons – Granatapfel – Kürbiskerne – Kernöl*	12.00
Tortellini – Krebsfleischfüllung – Krustentiersoße – Shrimps	17.50
Kalbstafelspitz – Bouillonkartoffeln – Meerrettich	19.50
Rücken vom BIO Sattelschwein – Krautsalat – Rosmarinkartoffeln - Kräuterbutter	21.50
Thunfischsteak – Pfeffermantel – Ratatouillesalat – Rosmarinkartoffeln	20.50
Wiener Schnitzel – Kartoffel- & Gurkensalat – Preiselbeeren	20.50

D E S S E R T

Steirereis (Vanilleeis mit Kürbiskernöl)	7.50
3erlei Sorbet – Mango – Himbeer – Kokos	7.50
Crème Brûlée von der Tonkabohne	7.00
Tiramisu	7.00
Käseauswahl	12.00

* = vegetarisch - Für eine Allergenliste fragen Sie bitte unseren Service.

A P E R I T I F

White port – lemonade – frozen grapes – mint	7.00
Sprizz alcohol free	6.00
Prosecco – Limoncello – ice	6.00
Gin – dried orange – rosemary – pomegranate – Henry tonic	9.50

S O U P S

Iced cucumber yoghurt creme - shrimps	7.50
Gazapcho Andaluz *	6.50

S A L A D S & S T A R T E R S

Gambas al ajillo	14.00
Beetroot – buffola mozzarella – horseradish – Cassis sauce*	11.50
Wakame alga salad – Shrimps – mango sauce – limoncello sorbet	12.50
Pink roasted veal – challots – pumpkin seed vinaigrette	12.00

M A I N C O U R S E S

Mixed salad– parmesan – pomegranate – croutons – seed oil - pumpkin seed*	12.00
Tortellini – crayfish filling – crustcean sauce – shrimps	17.50
Cap of veal – bouillon potatoes – horseradish	19.50
Organic back from saddle pig – cabbage salad – rosemary potatos	21.50
Tuna steak – pepper coat – Ratatouille salad – rosemary potaoes	20.50
Wiener Schnitzel - potato & cucumber salad – cranberries	20.50

D E S S E R T

Styrian ice cream (Vanilla ice cream with pumpkin seed oil)	7.50
Three different sorbets: mango – rasberry –coconut	7.50
Tiramisu	7.00
Crème Brûlée from Tonka beans	7.00
Cheese variation	12.00

*=vegetarian – for an allergy list pls contact our service