

SOUPS

VIENNESE POTATO SOUP **VEGETARIAN** G 4,9

HOKKAIDO CREAM SOUP with roasted pumpkin seeds **VEGAN** L 4,9

BEEF BROTH with herb pancake strips **ACGL** 3,8
or fried liver dumpling **ACL** 4,2

SOUP POT "ALT WIENER" STYLE **AL** 5,2
beef broth | boiled fillet | chicken | noodles | vegetables

GOOSE SOUP with bread dumplings **AL** 5,6

STARTERS & SALADS

BEEF TARTARE **ACGM** 13,8
boiled quail egg | caper berries | butter
red onions | toast bread

BACKED CHICKEN STRIPS **ACO** 11,5
pumpkin breading | potatoes lamb's lettuce | pumpkin oil

BUDDHA BOWL **VEGAN** **AN** 13,5
falafels | hummus | grilled pumpkin | avocado | red cabbage
baby spinach | cous cous | lime dressing | black sesam

STUFFED MELANZANI **VEGETARIAN** **GLUTEN FREE** **GO** 11,2
cream cheese | braised sweet potatoes | tomatoes | mixed salat

BEET CARPACCIO **VEGETARIAN** **GLUTEN FREE** **GO** 10,9
blue cheese | salad | pumpkin seed oil | raspberry vinaigrette

MANGO-FENNEL-SALAD **VEGETARIAN** **GLUTEN FREE** **AG** 12,0
baby mozzarella | pomegranate | green pepper | rasperry dressing

SNACKS

BACKED BRIE CHEESE BREAD **VEGETARIAN** **AG** 6,8
with pear and cranberrysauce

TUNA SPREAD BREAD with red onions | parsley **A** 6,8
or backed with cheese **AG** 7,8

MILAN BREAD AU GRATIN **AG** 6,8
with salami, mozzarella and rocket

AVOCADO TOMATOES BREAD with garden cress **VEGAN** **A** 6,8

BACON BREAD AU GRATIN **AG** 6,8

MAIN DISHES

VEAL BUTTER SCHNITZEL AGLP 17,8

celeriac potatoes puree | fried onions | gravy

GRILLED GILTHEAD DG **GLUTEN FREE** 17,0

herb butter | parsley potatoes

ROAST PORK ACGLMOP 15,2

cabbage salad | bread dumpling slices

MARTINI GOOSE **GLUTEN FREE** CLO 18,0

ananas red cabbage | potatoes dumplings | goose gravy

PORK CHEEKS **GLUTEN FREE** CGO 15,2

truffled celeriac potatoes puree | fried parsley

GOOSE GRÖSTL **GLUTEN FREE** LMP 12,8

leek | carrots | celeriac | potatoes | tomatoes

COCONUT-TOFU-CURRY **VEGAN GLUTEN FREE** 🌶️ 12,8

Jasmin reis

COCONUT-CHICKEN-CURRY **GLUTEN FREE** 🌶️ 13,8

Jasmin reis

CHEESY BACKED ENCHILADAS AG 🌶️ 13,8

chicken | beans | sour cream | jalapeños

WESTERN BURGER AGMO 14,8

homemade burger bread | bacon | fried egg | salad | cheddar cheese
mais | tomatoes | pickles | mayo | fried onions | tomato salsa | wedges

HALLOUMI BURGER **VEGETARISCH** AGMO 13,8

homemade burger bread | grilled halloumi | rucola
tomatoes | onions | cocktail sauce wedges

CLUB SANDWICH ACGM 13,2

3x Toast bread | fried chicken filet | fried paprika | grilled bacon | rucola
cheddar | boiled egg slices | wedges | cocktail sauce

PULLED SALMON BURGER ADGO 14,9

homemade burger bread | teriyaki sauce | coleslaw salad
sweet potato wedges | garlic sauce

VIENNESE VEAL SCHNITZEL ACMO 19,2

potato-cucumber salad

BAKED SALZBERG SCHNITZEL ACG 13,5

filled with ham | cheese | leek | champignons | rice as a side dish

DEEP FRIED CHICKEN ACMO 13,8

Potato field salad

SPINACH DUMPLINGS **VEGETARIAN** ACGO 13,8

gorgonzola sauce | baby spinach bean sprouts salad

PRIME BOILED BEEF ACGL 16,8

root veggies | roasted potatoes | apple horseradish | chive sauce

SPARERIBS GO **GLUTEN FREE** klein 16,9 groß 19,5

fried potatoes | coleslaw salad | garlic sauce

BOW-TIE NOODLES ACGL 9,8

creamy ham sauce | bacon

PONGAU CHEESE DUMPLINGS **VEGETARIAN** ACGO 12,8

rawmilk cheese | salad

ROASTED DUMPLINGS **VEGETARIAN** ACGO 10,8

egg | salad

EGG DUMPLINGS **VEGETARIAN** ACGO 10,8

salad

DESSERTS

CHESTNUT DUMPLINGS ACGEH 6,5

with chestnut sauce

GINGER BREAD CHOCOLATE MOUSSE **GLUTEN FREE** GEH 6,5

with berry sauce

AUSTRIAN PANCAKES ACGEH 5,5

with nutella und hazelnuts

or with homemade jam

(raspberry/apricot/strawberry)

APPLE PIE sugarfree ACG 6,5

A gluten
B crustaceans
C eggs
D fish
E peanuts
F soy beans
G milk products
H nuts
L celery
M mustard
N sesam seeds
O sulfite
P lupins
R molluscs

BREAKFAST FROM 10:30

DAS KLASSISCHE ACG 12,9

1 Kaisersemmel (bread), 1 butter croissant, hay milk butter, homemade apricot jam or nutella, ham or bacon & eggs (2 free-range eggs) served in a pan

DAS URIGE ACG 13,8

2 slices rye bread, 1 slice butter striezel, hay milk butter, homemade apricot jam, semolina pudding with choco flakes, omelette (3 free-range eggs) with roasted bacon served in a pan

DAS NASCHMARKT VEGETARIAN ACG 13,8

2 pita breads, homemade avocado spread, hummus, feta, cherry tomatoes, red beans served in a pan

BREAKFAST FOR 2 ACG 23,9

2 rye breads, 2 Semmel (bread), hay milk butter, homemade apricot jam, nutella, sausage- and cheede platter | yoghurt with fresh fruits
2 glasses fresh squeezed orange juice (1/8L)

ONLY ON SAT. SUN. & HOLIDAYS FROM 9:00

SALZBERG BREAKFAST ACG 12,5

roasted bacon | leaf spinach | feta
poached eggs in toast bread | mini Pancakes

BREAKFASTBAGEL ACG 12,5

Bagel | baby spinach | cheddar | avocado | bacon
2 soft-boiled eggs | cherry tomatoes

VEGAN BREAKFAST VEGAN A 12,5

Chia buchwheat thin pancakes | beans
avocado | lamb's lettuce | cherry tomatoes

SALMON CROISSANT ADM 13,8

smoked salmon | Frisée salad | horseradish
tomatoes | cucumber | dill moustard

BEEF TARTARE AC 13,8

beef | poached eggs | red onions | rösti | tost bread

PANCAKES VEGETARIAN ACG 12,5

pancakes | greek yoghurt | pomegranate | honey

BREAKFAST BURRITO VEGETARIAN ACG 12,5

wrap | scrambled eggs | onions | paprika | mozzarella
fresh rucola | avocado cream
with roasted bacon or ham + 1,5

...AND MUCH MORE AT ANY TIME

HAM oder BACON & EGGS **GLUTEN FREE** c 5,5

OMELETTE OR SCRAMBLED EGGS with 2 of: **GLUTEN FREE** CG 6,2

Paprika | leek | champignons | ham | rucola
smoked turkey | feta | mozzarella | tomatoes

EGG IN GLASS **VEGETARIAN** **GLUTEN FREE** c 2,5

roasted leek & champignons

CHIVE BREAD **VEGETARIAN** AG 5,8

STRIEZEL with homemade apricot jam **VEGETARIAN** ACG 3,5

YOGHURT with fresh fruits **VEGETARIAN** **GLUTEN FREE** G 6,8

SEMOLINA PUDDIG with choco flakes **VEGETARIAN** AG 5,4

SEMMELE (bread) A 1,5

KORNSPITZ or KORNEWCKERL (bread) A 2,2

SALT BREZEL or CROISSANT AG 2,5

WHOLEMEAL BREAD A 2,5

GLUTEN FREE BREAD **GLUTEN FREE** 2,5

FRESH ORANGE JUICE 1/4L 4,2

A gluten
B crustaceans
C eggs
D fish
E peanuts
F soy beans
G milk products
H nuts
L celery
M mustard
N sesam seeds
O sulfite
P lupins
R molluscs