



### *Starters*

salad with strawberry-balsamico-vinaigrette with marinated chanterelles and avocado	€ 14,80
burrata & tomato with artichoke and fresh oregano	€ 16,50
marinated yellowfin tuna with apple-mint-cucumber, calamansi and caviar	€ 17,40
beef tartar "Schloss Aigen" from fillet of austrian beef with quail eggs and mustard-mousse	€ 19,50
variation of goose liver with creamy celery, apricot and buttered brioche	€ 22,80

### *Soups*

prime boiled beef bouillon with meat strudel	€ 5,90
truffled creamy cepe mushroom soup	€ 9,50
bisque of crayfish with egg yolk and caviar	€ 14,90

### *Vegetarian & Fish*

homemade fresh cheese ravioli with black truffle	€ 21,00
creamy chanterelles with bread dumpling	€ 19,80

Cover: lunch € 2,00 / dinner € 3,80



### *Fish*

fillet of char with leaf spinach, creamy celery and lobster foam	€ 28,50
medaillon from pikeperch with creamy chanterelles, pesto and potatoes	€ 29,50

### *K & K traditional Austrian Cuisine*

homemade crackling dumplings with lukewarm wine-pickled cabbage	€ 12,00 / 15,80
sirloin steak with chanterelles and baked potatoes	€ 25,80
escalope „Wiener Schnitzel“ from lean topside with cranberries and parsley potatoes	€ 22,80
sautéed calfs liver with mashed potatoes and calvados apples	€ 23,80

### *Main Dishes*

beef steak “Schloss Aigen” with creamy spinach and fried egg	€ 33,50
fillet of calf with artichoke and potato-olive-cream	€ 33,80
fillet of austrian organic Beef beans with bacon, croquettes and pepper sauce	€ 37,50
Entrecote double – for 2 persons with chanterelles and potatoes	€ 75,00

Cover: lunch € 2,00 / dinner € 3,80