



Menu 1

„Rindfleisch aus Tradition“ Our specialities

*Lukewarm Char from Fuschlsee
with Root Vegetables Salad and Horseradish Foam*

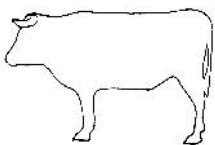
*Prime boiled Beef Bouillon
with varied Inserts*

*Boiled organic Beef
with roasted Potatoes, creamed Spinach,
Chives Sauce and Apple-Horseradish*

*Curd Dumpling with stewed Berries
and Vanilla-Espuma*

€ 42

*3 Course € 36
Cover € 3,50/Person*





Menu 2

„Rindfleisch aus Tradition“ Our specialities

*Smoked Tartar from Trout
with Horseradish Foam, Trout Caviar and Cucumbers*

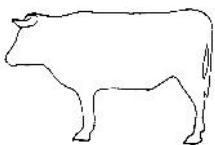
*Prime boiled Beef Bouillon
with Semolina Dumplings*

*„Tafelspitz“
with roasted Potatoes, creamed Spinach,
Chives Sauce and Apple-Horseradish*

*Curd Dumpling with stewed Berries
and Vanilla-Espuma*

€ 45

*3 Course € 39
Cover € 3,50/Person*





Menü 3

*Cream Cheese Praliné with Red Beets Carpaccio
and roasted Buckwheat*

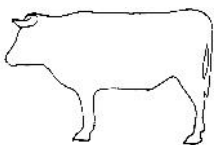
Frothed Celerysoup with Croutons

*Roasted Sirloin
with Sauce Béarnaise,
and vegetable gratin*

*Lukewarm Chocolate Cake with Sorbet
and Port Cherries*

€ 49

*3 Course € 42
Cover € 3,50/Person*





Menü 4

*Lukwarm Vegetable-Salad
with Black Bread Chips and creamy Peppers*

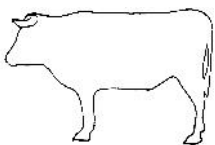
Frothed Parsleysoup with Grissini

*Filet from Char
with seasonal Vegetables and Rosmary Potatoes*

*Sugared Pancake "Kaiserschmarrn"
with apple sauce and sour cream sorbet*

€ 45

*3 Course € 39
Cover € 3,50/Person*





Menü 5

*Beef Tartar "Schloss Aigen" from Fillet of Austrian Beef
with Quail Eggs and mustard-mousse*

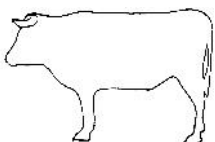
Lobsterbisque

*Pikeperch
with leaf spinach and butterfoam*

*Varaitions of
traditional austrian sweet Dishes*

€ 49

*3 Course € 42
Cover € 3,50/Person*





Menü 6

*Jellied organic Beef
with apple-horseradish and lamb's lettuce*

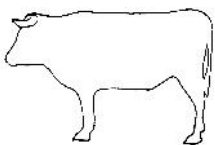
*Beetroot- Cream Cheese-Ravioli
with creamy celery and radicchio*

*Medaillon of Flachgauer Calf
in Herb coating
with Vegetables and Puree*

*White Chocolate Tarte
with Raspberries*

€ 56

*3 Course € 46
Cover € 3,50/Person*





Menü 7
Our vegetarian Menu

Lukwarm Vegetable Salad
with Artichokes and Black Bread Chips

Vegetable Soup

Tofu and Ceps Roast Joint
with roasted Potatoes

Saffron-Pineapple with Sorbet

€ 39

3 Course € 33
Cover € 3,50/Person

