

## [Stroblhaus-Starters]

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Beetroot carpaccio, lamb's lettuce   potato dressing   sourdough croutons with caramelised goat's cheese	€ 15
with pickled wild blueberry salmon	€ 16
Beef tartare	€ 18
Egg yolk   pumpkin seed crispbread   pumpkin arranchini   capers   pickled vegetables	

## [Salads]

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Market salad of the season, Lettuce   tomato   cucumber   house dressing	€ 7
Scarlet runner beans salad, boiled beef   horseradish   pumpkin seeds & oil	€ 14

## [Soups]

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Cream of chestnut soup	€ 9
Beef broth, Oxtail praline	€ 10

## [Main courses]

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Pongauer Kasnocken, fried onions, salad	€ 18
Backhendlsalat – roasted leg and breast Potato salad   lamb's lettuce salad   seed oil	€ 18
<b>[VEGAN]</b> Celery steak Sweet - potato cream   fried onion   cabbage strudel   jus   baby carrot	€ 20
Wiener schnitzel of veal Parsley - potatoes   cranberries	€ 25
Braised roast beef creamed savoy cabbage   red wine shallots   spaetzle	€ 26
Grilled pike-perch fillet Potato dumplings   creamed cabbage   black pudding praline   Beurre Blanc   Dijon mustard	€ 28
Onion roast from entrecôte Crispy bacon beans   spaetzle   fried onion	€ 28
Fillet of beef (200g) Port wine jus   bacon bean vegetables   truffled potato gratin	€ 36

### **[ON PRE-ORDER until 15:00 on the same day - from 2 people]**

<b>Fondue chinoise</b> - turkey steak, pork fillet, beef rump, tomatized grilled vegetables, potato gratin, market salad with house dressing, pastries, spread, sauce and dip	per person € 35
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## [Desserts]

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<b>[VEGAN]</b> Sorbet-Variation, sour cherry   apricot   lemon	€ 11
<b>[[TIP]</b> Chefs choice -, The cigar afterwards Hazelnut praline   milk chocolate mousse   whiskey oak ice cream	€ 13
Gingerbread tiramisu, cocoa crumble   white chocolate tonka cone ice cream	€ 13
"The classic" - Kaiserschmarrn, Apricot & cherry roaster (preparation time 20 min)	€ 13
Coffee 2.0 - slice   ice cream   crumble   gel	€ 13