

[Stroblhaus-Starters]

| | |
|---|------|
| Pickled blueberry salmon, Apple horseradish buckwheat honey wild herbs | € 16 |
| Beef tartare Egg yolk pumpkin seed crispbread pumpkin arranchini capers pickled vegetables | € 18 |
| Zero waste carrot, Carrot tartare buttermilk goat's cheese | € 14 |

[Salads]

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

[Soups]

| | |
|---|------|
| Beef broth, Oxtail praline | € 10 |
| Apple - celery soup, white port wine glazed chestnuts | € 9 |

[Main courses]

| | |
|---|------|
| Braised ox cheek smoked mashed potatoes Glazed root vegetables king oyster mushrooms | € 29 |
| Austrian Carbonara Austrian bacon Egg yolk Grana Padano cheese black pepper | € 19 |
| Grilled pike-perch fillet Potato dumplings creamed cabbage black pudding praline Beure Blanc Dijon mustard | € 28 |
| [VEGAN] Celery steak Sweet - potato cream fried onion cabbage strudel jus baby carrot | € 20 |
| Tagliata of entrecôte Garlic ciabatta rocket salad cherry tomatoes parmesan | € 25 |
| Wiener schnitzel of veal Parsley - potatoes cranberries | € 24 |
| Onion roast from entrecôte Crispy bacon beans spaetzle fried onion | € 28 |
| Pongauer Kasnocken Fried onions, salad | € 18 |

[Dessert & cheese]

| | |
|--|------|
| [VEGAN] Sorbet-Variation, fresh berries | € 11 |
| [TIP] Chefs choice -, The cigar afterwards Hazelnut praline milk chocolate mousse whiskey oak ice cream | € 13 |
| Poached pear in white wine, Port wine maple syrup chocolate ganache Uhudler sorbet | € 13 |
| "The classic" - Kaiserschmarrn, Apricot & cherry roaster (preparation time 20 min) | € 13 |
| Cheese from the region, Fig mustard chutney Pastries | € 12 |