

MENU

11:00 AM TO 11:00 PM
KITCHEN CLOSSES AT 22:30 PM

SALADS

- FRISEÉ SALAD** € 15.00
bacon, brioche, poached egg,
mustard sauce
- SALAD HEARTS** € 16.00
Radicchio Rosso Tardivo,
Jerusalem artichoke, Parmesan cheese
- SALADE DE POULET À LA FRANÇAISE** ... € 18.00
chicken, Dijon mustard,
pistachios, sun-dried tomatoes

STARTERS

- BEETROOT & CARROT** € 17.00
Chioggia beetroot carpaccio,
smoked oxheart carrots,
carrot cream, crispbread
- BEEF TARTARE**
chili mayonnaise, brioche, fried rocket
small 90g € 21.00
large 150g € 28.00
- CHAMPIGNONS À LA PROVENÇALE** € 18.00
garlic, herbs, cream cheese
- GOAT CHEESE TARTE** € 19.00
shiitake mushrooms, baby spinach,
honey and ginger vinaigrette
- SALMON DUET** € 25.00
salmon roll & salmon tartare,
ginger, soy sauce

SOUPS

- POTATO CREAM SOUP** € 12.00
lime, cress
- SOUPE DE POISSON** € 14.00
bread, garlic, chilli,
saffron, mayonnaise

ASK OUR SERVICE STAFF FOR
OUR DAILY SPECIALS.

NO MEAL IS COMPLETE WITHOUT
DESSERT – SEE THE PÂTISSERIE'S
SWEET CREATIONS IN OUR
DISPLAY CASE.

HOMEMADE CAKES & PASTRIES FROM
CAFÉ PRÜCKEL AS WELL AS BREAD
AND PASTRIES FROM THE ORGANIC
BAKERY ÖFFERL - PERFECT TO TAKE
AWAY AND ENJOY AT HOME.



MAIN COURSES

- WIENER SCHNITZEL** € 35.00
potato and lamb's lettuce salad,
pumpkin seed oil
- CHATEAUBRIAND 450G** € 95.00
for 2 people, waiting time approx. 35 min
- BEEF FILLET STEAK 190G** € 38.00
side dishes
- classic french fries € 9.00
- cheese french fries € 11.00
- grilled king oyster mushrooms, lemon thyme ... € 13.00
- pepper sauce € 6.00
- creamy polenta € 10.00
- MOULES FRITES**
rouille sauce, french fries
small € 19.00
large € 26.00
- FREGOLA SARDA**
mussels, celery
small € 20.00
large € 27.00
- MILLE FEUILLE** € 18.00
aubergine, chickpeas
- SPICY LOBSTER LINGUINE** € 33.00
spring onion, sesame oil

DESSERTS

- MOUSSE AU CHOCOLAT** € 13.00
pomelo
- STICKY RICE** € 12.00
mango, vanilla ice cream
- CRÈME BRÛLÉE** € 15.00
coconut milk, ginger

SNACKS

- VINTAGE SARDINES** € 15.00
pastry of your choice
- LOBSTER BRIOCHE** € 19.00
japanese mayonnaise,
diced kohlrabi, lime
- SCHNITZEL SANDWICH** € 16.00
kimchi, wasabi aioli
- POPCORN SHRIMP** € 15.00
chili mayonnaise
- DUCK RILLETTES** € 25.00
hoisin, spring onions
- BAGUETTE** € 23.00
oxtail kale & miso hazelnut tahini
- SACHER SAUSAGE** € 13.00
mustard, horseradish,
organic bread roll
- MARINATED OLIVES** € 9.00

Cover charge with a selection of
bread rolls from the organic bakery
Öfferl, olive oil or homemade spreads.

€ 5.20/person

statutory VAT is included
in all food & beverage.

OUR SUPPLIERS

Beef Wiesbauer Gourmet
Sausages and ham Windisch
Fish Eisvogel
Sardines R&S Gourmet
Seafood Eishken Estate
Bread and pastries Organic bakery Öfferl
Fruit and vegetables Peter Memminger
Truffle Miliffico

IMPORTANT INFORMATION: ALLERGIES

Please ask our staff if you would
like to see a detailed menu that lists
allergenic substances.

We are happy to advise you.

WITH BEST WISHES FROM
HEAD CHEF FLORIAN OSWALD
AND HIS TEAM - BON APPÉTIT!

— THE GUEST HOUSE —

BRASSERIE

TIME FOR DELIGHT