

Summer menu

some of our light dishes

Euro



Salad of fresh wild herbs , home selected, with either pumpkinseed oil, mustard dressing or Italian dressing ^{1,5,6,8,10}	10,50
Carpaccio of beetroot with sheep´s cheese, rocket and sesame dressing ^{5,6,8,9,10}	12,50
Fresh salad of tomatoes with burrata cheese , grapefruit and pumpkin seed oil ⁵	13,50
Demeter goat cheese rolled in spice-crumble with smoked pepper crème and sun-dried fruit-falafel ^{1,2,5,6,7,8}	13,50
Tartare of organic salmon with poached egg, avocado and cucumber salsa ^{2,3,5,6,7,8}	16,50
Salad of boiled organic beef (Tafelspitz) with apple chutney und horseradish foam ^{1,5,7,8}	16,50
Fried Halloumi on hot tomatoe sauce, root vegetables and leaf salads ^{1,2,5,6,7,8,10}	20,50
„Ottenthaler“ Caesar salad with fried chicken breast ^{1,2,3,5,8}	20,50

Wine recommendation: Rosé 2017 von Leopold Schneller aus Ottenthal

1 Glas (1/8 l) 5,50

1 Flasche (0,75 l) 29,50