

Menu of the day

12 – 5 p.m.

Soup of the week	9,50
Mixed-salad with pumpkinseed-oil ^{6,7,8,9,10}	10,80
Fresh salad of tomatoes with burrata cheese, Grapefruit, rocket salad and pumpkin seed oil ⁵	13,50
Wiener Schnitzel - breaded fried escalope from the saddle of organic German veal with potato- and Lamb's lettuce - salad ^{1,2,8}	24,50
Viennese vealgulyas with homemade Spätzle and small green salad ^{1,2,5,6,7,8,10}	17,00
Käsespätzle (kind of cheese noodles) with original mountain cheese from a private alpine dairy farm of the Bregenz Forest, deep-fried onions, cucumber salad and homemade red onion marmalade ^{1,2,5}	19,00
Fried Halloumi with smoked pepper crème, fried seasonal vegetable and avocado ^{5,6,7,8,10}	20,50
Fresh chanterelles mushrooms in cream sauce with homemade bread dumpling or homemade pasta ^{1,2,5,10}	23,50
Our darling, Viennese Apple strudel with whipped cream ^{1,2,5,6}	7,00
Sorbet of elderflower ¹⁰ with or without sparkling wine	6,00
Ottenthaler Cheesecake ^{1,2,5}	5,50
Ottenthaler Baumkuchen with whipped cream ^{1,2,5,10}	9,50
Kaiserschmarrn - raisin pancake in small pieces with stewed plums ^{1,2,5,10}	12,90
Cup of coffee with an homemade „Original Berliner Barentatzen“ ^{1,2,5}	5,00