

Fish & healthy dishes

For starters or in between

Home-cured salmon	with fresh creamy pasta and green Thai asparagus	14.00
Scallop meets black pudding	fried potatoes, pear chutney, cress variations	15.00
Filet of herring	apples & beetroot in sour cream, onions, crispy potatoes	11.00
Ripe avocado	filled with garlic prawns in cocktail sauce with orange segments	16.00
Deep-fried soft-boiled egg	with cauliflower variations, brown buttered breadcrumbs sauce,	10.00

VEGETARIAN

Main dishes

Home-made gnocchi with fried vegetables, olives in tomato & mint sauce, herbs and cream cheese 22.00

VEGETARIAN

Avocado risotto tomatoes, Thai asparagus, sugar snaps 20.00 or with fried king prawns 28.00

Carinthian “Kasnudeln” filled pasta with cabbage and sour cream dip 16.00

VEGETARIAN

Lucky mushroom fried organic king oyster & shiitake mushrooms, cauliflower sauce, rosemary polenta, baby spinach leaves, green asparagus 21.00

VEGETARIAN

Herb pancake with leek filling au gratin with Mozzarella and goat cream cheese, covered in pumpkinseeds 18.00

VEGETARIAN