

LUNCH SPECIALS

9th of december - 13th of december 12.00 – 16.30

all prices in euro incl. vat.

MENU

2 COURSES / 3 COURSES

VEGAN

12.50/ 14.00

MEAT OR FISH

13.50/ 15.00

Monday

POTATO SOUP OR SALAD

MEXICAN PULLED BEEF BOWL

rice, avocado, spring onion, coriander, cucumber

WINTER VEGETABLE GRÖSTL (VEGAN)

potatoes, beetroot, red onion, carrot, horseradish, chives

CURD DUMPLINGS, FRESH BERRIES

Tuesday

BROCCOLI CREAM SOUP OR SALAD

SLICED CHICKEN BREAST

cream with mushrooms, small dumplings, parsley

RED COCONUT CURRY (VEGAN)

crunchy tofu, mushrooms, sugar snaps, bean sprouts, rice

KIPFERLSCHMARREN WITH APPLE

Wednesday

PUMPKIN-COCONUT SOUP (VEGAN) OR SALAD

KRAUTFLEISCH (MEAT WITH CABAGGE)

potatoes with parsley, sour cream

GRILLED CAULIFLOWER (VEGAN)

chickpea mash, harissa, tahini, pine nuts, pomegranate, herbs

PEAR CAKE

Thursday

WHITE PARSLEY SOUP OR SALAD

VENISON RAGU

brussel sprouts, sliced dumplings

BRAISED HOKKAIDO PUMPKIN (VEGAN)

pickled plums, arugula, potato crisps

ARME RITTER, VANILLA SAUCE

Friday

JERUSALEM ARTICHOKE SOUP OR SALAD

GRILLED CHAR

creamy chard, potatoes with chives

GNOCCHI (VEGAN)

spinach, garlic, lemon, pine nuts

SEMOLINA DESSERT

SATURDAY & SUNDAY

BREAKFAST FROM 9:00 - 15:00

FOOD - daily 12.00 - 23.00

all prices in euro incl. vat.

CHEESE

pöhl am naschmarkt

FOREST GOAT CHEESE + pumpkin-seed oil

mild cream cheese covered in ash, bregenz forest/austria

ROSSO DI LANGA + mustard pickled strawberry

mild and creamy, cow and sheep milk, piemont/italy

FOURME D'AMBER + walnut

blue cheese, cow, auvergne/france

TALEGGIO DOP PEGHEROLO + tomato pesto

delicate piquant taste, cow, pasteurized, from bergamo/italy

GRUYÈRE + fig mustard

from pasture fed cow raw milk, beaumont de savoie/france

CHOICE OF 2 / 5

7.00 / 14.00

DESSERTS & CAKE

CHOCOLATE SHOT

4.50

dark chocolate cake, chocolate glazing, raspberry

APPLE & BLACKBERRY CRUMBLE TART

5.00

CARROT-QUINOA-NUT TARTLET (vegan)

5.00

ORANGE & ALMOND CAKE

5.00

SPEKULATIUS CHEESECAKE

8.00

marshmallows, hazelnut brittle

BAKED APPLE & VANILLEKIPFERL CRUMBLE (vegan)

9.00

vanilla ice cream from veganista

CHOCOLATE SOUFFLÉ

9.50

mango, raspberry sorbet (20 min)