

LUNCH SPECIALS

7th of october - 11th of october 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

TOMATO SOUP OR SALAD

BLUNZEN GRÖST'L

potatoes, red onion, marjoram, fried egg, horseradish

MUJADARA (VEGAN)

green lentils, rice, braised onion, parsley, mint, soy yoghurt

KIPFERLSCHMARREN

Tuesday

ZUCCHINI SOUP OR SALAD

PAPRIKA CHICKEN

chive dumplings, sour cream

BAKED PORTOBELLO (VEGAN)

panko, sauce tartare, lemon

CHOCOLATE MOUSSE, FOREST BERRIES

Wednesday

CAULIFLOWER CREAM SOUP OR SALAD

MASSAMAN CURRY

beef, potatoes, peanuts, spring onion, cilantro

CRUNCHY ZUCCHINI FRITTERS (VEGAN)

bell pepper cream, baby spinach, braised tomatoes, olives, tahina

SOUR CHERRY TARTE

Thursday

SPINACH COCONUT SOUP OR SALAD

ROLLED ROAST FROM DEER

red cabbage, roasted sliced dumplings, cranberries

PUMPKIN-GREEN BEANS GOULASH (VEGAN)

parsley potatoes

TIRAMISU

Friday

BEETROOT SOUP OR SALAD

GRILLED SALMON TROUT

mashed celleriac

STICKY TEMPURA BROCCOLI (VEGAN)

spring onion, sesame rice, cilantro

NUTSTRUDEL

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

PEAR TARTE TATIN

8.00

vanilla mascarpone

PLUM & CHOCOLATE CRUMBLE (vegan)

9.00

vanilla ice cream from veganista

CHOCOLATE SOUFFLÉ

9.50

mango, raspberry sorbet (20 min)