



Lochhausen, January 2018

*For the 23th time
we present our*

Austrian weeks



ELDERFLOWER SYRUP with Prosecco (sparkling wine), lemon and fresh mint	€ 5,50
without alcohol	€ 3,70

<u>GRÜNER VELTLINER KLASSIK</u> white wine, Steiermark	0,2l	€ 4,90
	0,75l	€ 25,50
<u>SCHILCHER KLASSIK</u> red wine, Steiermark	0,2l	€ 7,50
	0,75l	€ 25,00
<u>BLAUER ZWEIGELT KLASSIK</u> red wine, Steiermark	0,2l	€ 5,50
	0,75l	€ 25,90
<u>UMATHUM BLAUER ZWEIGELT</u> red wine, Frankkirchen	0,2l	€ 7,50
	0,75l	€ 28,90

LIKE IN AUSTRIA YOU MAY ALSO GET „ACHTERL“ (125 ml) FOR HALF THE PRICE

<u>SOMETHING SPECIAL FROM AUSTRIA</u>		
ALMDUDLER (herb soda)	0,33l	€ 3,70
SKI WATER raspberry soda	0,3l	€ 2,20



SOUPS

<u>CONSOMMÉ</u> with roasted cheese dumplings and vegetable julienne	€ 4,80
<u>CONSOMMÉ</u> with Tyrolean bacon dumpling and fresh chives	€ 4,80
<u>TOMATO SOUP</u> with herb cream and croutons	€ 4,50

STARTERS




<u>ROASTED DUCK BREAST</u> on fan out avocado with grapes, nuts, lamb's lettuce and rocket salad	€ 15,80
<u>BEEF - CARPACCIO</u> with field salad, parmesan and lime	€ 11,80
<u>FETA CHEESE IN BACON AU GRATIN</u> on rocket salad and lamb's lettuce with nut dressing and cashew nuts	€ 9,80
<u>PIECE OF DEEP FRIED CHICKEN</u> on lukewarm potato-field salad with bacon, pumpkin oil and seeds	€ 11,80
<u>PRETZEL DUMPLING CARPACCIO</u> with roasted champignons, rocket salad, spring onions and seed oil	€ 9,80


ALMOST VEGETARIAN

<u>NOODLES</u> filled with spinach and curd served with butter sauce and salad	€ 13,80
<u>TYROLEAN CHEESE GNOCCHI</u> with roasted onions and lettuce salad	€ 12,80
<u>DUMPLING MIX</u> - Bacon, potato and bread dumplings on three side dishes	€ 11,80
<u>SPINACH GNOCCHI</u> with ham, parmesan and field salad	€ 12,80

MAIN COURSE

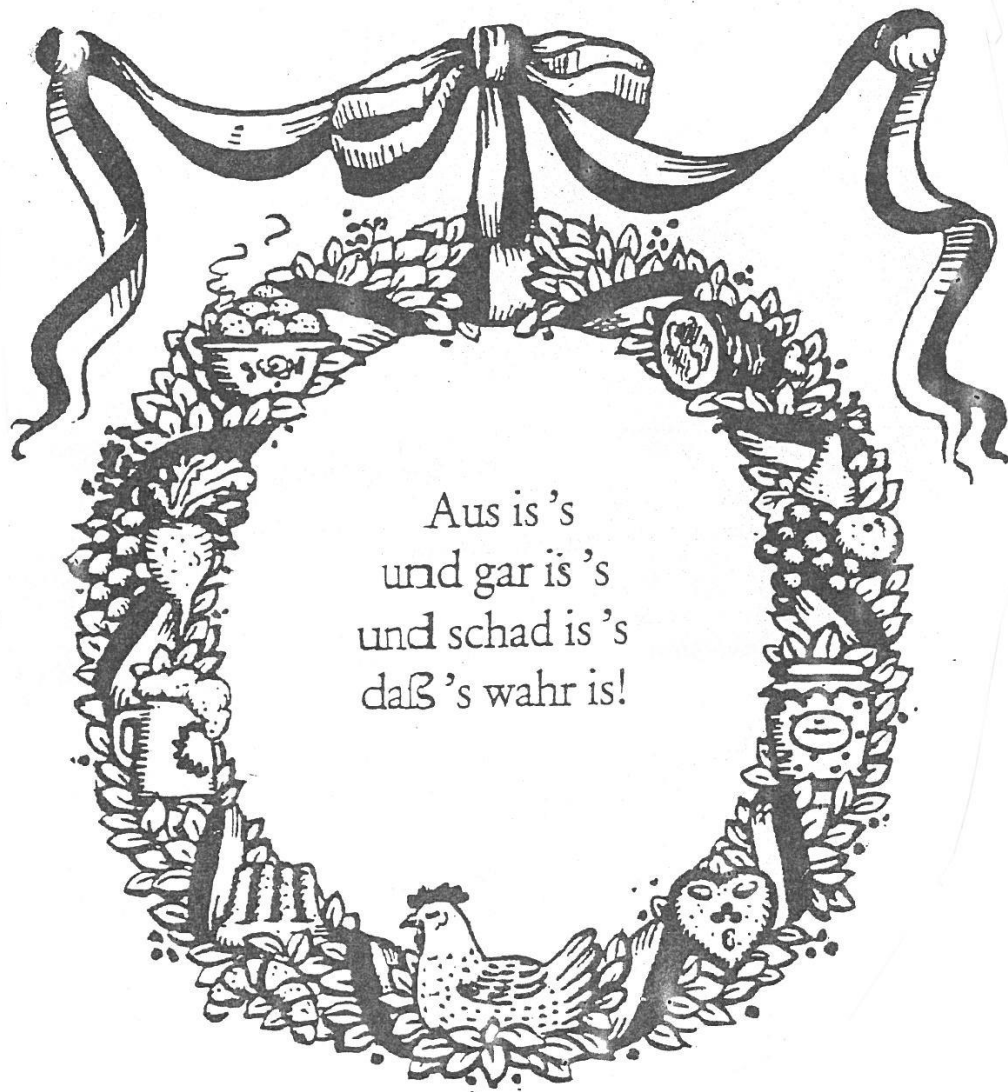
<u>RUMPSTEAK STRINDBERG</u> in onion-mustard crust with French beans, bacon and thyme potatoes		€ 18,80
<u>BOILED RUMP OF VEAL</u> with apple-horseradish, cream spinach and roast potato cakes		€ 15,80
<u>BRAISED OX CHEEKS</u> in red wine sauce with salsify vegetables and mashed potatoes with spring onions		€ 14,80
<u>BEEF STEW</u> with fried egg, pickles and gnocchis		€ 13,80
<u>VENISON MEDALLION</u> with mixed mushrooms, broccoli, cranberries, spätzle and potato croquettes		€ 23,80
<u>VENISON MEDALLION AND STRIPES OF DUCK BREAST</u> with red pepper, sauce, mushrooms, potatoes au gratin and wild cranberries		€ 25,80
<u>VENISON GOULASH „WACHAU“ STYLE</u> with mixed mushrooms, cranberries, spätzle and Tyrolean dumpling		€ 17,50
<u>CUTLET „VIENNESE“ STYLE</u> fried in butter with roast potatoes and cranberries		€ 19,50
<u>ROASTED CALF HEART</u> with herb butter, French beans, bacon and roasted potatoes		€ 14,80
<u>LAMB CUTLET</u> in pumpkin crust with green beans and bacon, fresh rosemary and potatoes au gratin		€ 18,50
<u>ROASTED BLACK PUDDING AND LIVER SAUSAGE</u> with potatoes, onions and green salad		€ 13,50
<u>ROASTED PIKEPERCH FILET</u> in crispy bacon and black pudding with rosemary and mashed potatoes and olives		€ 18,50

DESSERT

<u>CHOCOLATE DESSERT CAKE</u> with melted chocolate core, chopped nuts, vanilla ice cream and whipped cream		€ 7,20
<u>SALZBURG SWEET DUMPLINGS</u> (soufflé) on cranberry-vanilla milk		€ 10,80
<u>BROWNE SWEET OMELTTE</u> with raisins, almonds and stewed apples		€ 12,50
<u>BLUEBERRY PANCAKES</u> with vanilla ice cream and whipped cream		€ 9,80
<u>PLUMES SERVED THREE WAYS</u> - plum dumpling, stewed plums and plum ice cream on fruit sauce		€ 7,50
<u>APPLE-PIE- ICE CREAM</u> with roast apple liqueur		€ 5,00
<u>VANILLA CREAM</u> with pumpkin seed oil and pumpkin seeds		€ 5,50

AFTER DINNER

<u>COFFEE WITH CHOCOLATE ICE CREAM INSIDE</u>		€ 6,00
<u>HOMEMADE SLOE LIQUOR</u>	2 cl	€ 3,00
<u>ZIEGLER NR. 1 SCHNAPPS WILD CHERRY</u>	2 cl	€ 14,50
<u>NONNINO GRAPPA</u> by Tocai or Muskat	2 cl	€ 4,50
<u>ALTER APFEL</u> by Ziegler	2 cl	€ 7,50
<u>ROWAN BERRY</u> schnapps	2 cl	€ 4,50



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