



APPETIZER

1/2 Dozen Oysters	\$14
Austrian Country Terrine	\$12
Roasted Baby Beet Salad with Pine Nuts and Frisée	\$12
Chestnut Soup "Viennese Melange" with Armagnac Prune	\$14
Crispy Artichokes with Speck and Parmesan Crème Fraiche	\$16
Bibb Lettuce, Radishes, Pumpkinseeds and Pumpkinseed Oil	\$10
Red Cabbage Salad with Walnuts and Apples and Lingonberries	\$10
"Classic" Steak Tartare	\$16
Smoked Trout Palatschinken Torte, with Horseradish-Crème Fraiche and Baby Beets	\$14
Blood Sausage with Sauerkraut and Fingerling Potatoes	\$15
Baked Gnocchi with Crème Fraiche and Chives	\$14
Fresh Herbed Spätzle with Mushrooms, Corn and Brussels Sprouts	\$13

SAUSAGES

Frankfurter, Potato-Cucumber Salad	\$10
Weißwurst, Brezel, Händlmaier's	\$8
Käsekrainer, Sauerkraut, Senf, Kren	\$9
Bratwurst, Sauerkraut, Senf, Kren	\$9
Currywurst, French Fries	\$10

ENTREES

Calf's Liver with Crispy Bacon, Apples and Cipollini Onions	\$26
Golden Fried Free Range Chicken and Potato-Mâche Salad	\$24
Kavalierspitz, Creamed Spinach, Root Vegetables and Apple-Horseradish	\$28
Hungarian Beef Goulash with Fresh Herbed Spätzle	\$27
Naturally Raised Suckling Pig with Braised Red Cabbage and Brioche Dumpling	\$30
Mountain Brook Trout with Creamed Spinach and Almonds	\$28
Wild Striped Bass with Sweet Peppers and Cipollini Onions	\$29
Pork Wiener Schnitzel, Cucumber-Potato Salad and Lingonberries	\$24
Jäger Schnitzel, Mushrooms, Bacon and Fresh Herbed Spätzle	\$27
Beef Sirloin Schnitzel with Wild Arugula and Shaved Parmesan	\$29

Sides

\$7

Spätzle	Sauerkraut
Creamed Spinach	French Fries
Potato Salad	Sautéed Spinach