

STARTERS

ALPEN TAPAS for 2 39,00 €

beef tatar. home cured salmon. mountain
famer cheese. butter. smoked meat from
southtyrol. spread. antipasti. baguette.

BEEF TATAR 22,90 €

hand hacked from beef fillet. (AUT)
truffle-mayo. sprouts.
sour chanterelles. baguette.

TOMATO AVOCADO (vegan) 17,50 €

mango. onion. basil.

SALMON TROUT home cured 17,50 €

buttermilk-dill-emulsion. fleur de sel.
baguette.

SOUPS

GLEMMER MUSHROOM - POTATO SOUP 9,50 €

native chanterelles - porcini mushrooms.

SOULFOOD
17:00 Uhr – 20:30 Uhr

MAIN DISHES

WIENER SCHNITZEL „THE ORIGINAL“ 31,50 €

veal. mini potatoes cranberries.

OR french fries. ketchup.

CORDON BLEU 32,50 €

veal. mini potatoes. cranberries.

OR french fries. ketchup.

ESCALOPE “VIENNES STYLE” 23,00 €

chicken. mini potatoes. cranberries.

OR french fries. ketchup.

Bio-beef fillet (AUT) 200g 42,00 €

grilled potatoes-vegetable. pepper sauce.

BEEF FILLET TIPS “ASIA STYLE” 29,90 €

egg-mie noodles. fresh wok vegetable.

“ASIA STYLE” VEGETARIAN 19,90 €

egg-mie noodles. fresh wok vegetable.

VENISON RAGOUT (AUT) 27,80 €

small dumpling. braised vegetable.

cranberries.

PRAWN PAN 27,80 €

6 pcs. garlic. rosemary.

cherry tomato. baguette.

17:00 Uhr – 20.30 Uhr
SOULFOOD

GAMSHAG TACOS 21,90 €

2x venison ragout. sour cream.

2x vegetarian. pumpkin. guacamole. tofu.

GAMSHAG TACOS VEGATARIAN 21,90 €

SALMON TROUT 28,90 €

steamed in the bamboo basket.

vegetable. small potatoes.

WAGYU BURGER 26,00 €

onion casserole. tomato. cucumber. salad.

french fries.

100% wagyu beef- 150gr. (AUT)

LINGUINI AL RAGÙ 18,90 €

baby leaf. grana padano.

100% beef. (AUT)

GARDEN SALAD 8,90 €

salad. crudités. seeds.

with tofu tataki. 8,00 €

with chicken fillet stripes. 8,00 €

with shrimp 4 pcs. 15,00 €

TRUFFLES FRENCH FRIES

11,50 €

truffle salt. gremolata. grana padona.

ADD ON: HOMEMADE TRUFFLE MAYO 3,50€

FRENCH FRIES

7,50

ketchup. mayo.

GRILL VEGETABLE

8,50

SMALL WIENER SCHNITZEL

11,50 €

chicken. french fries.

SMALL LINGUINI AL RAGÚ

9,50 €

CHILDREN

till 12 years

SOULFOOD
17:00 Uhr – 20:30 Uhr

DESSERT

CREAM CARAMEL 12,00 €

berries ragout.

CHOCOLATE GATEAUX (glutefree) 12,00 €

finely garnished.

APPLE STRUDEL 9,50 €

whipped cream. vanilla ice cream.

WHITE CHOCOLATE MEETS PISTACHIO 12,00 €

lava cake. Milk ice cream.

GAMSHAG ICE CREAM BOWL 10,50 €

vanilla ice cream. caramel. chocolate
sauce. walnuts.

6,50 €

AFFOGATO

espresso. vanilla ice cream.

FÜR DIE MADLN (FOR THE GIRLS) 7,50 €

espresso. homemade egg liqueur.

FÜR DI BUAM (FOR THE BOYS) 7,50 €

espresso. Grappa Barrique 2cl.

SOULFOOD
17.00 Uhr – 20.30 Uhr