

Starters:

Salad platter € 11

Original Thai spring rolls € 11,50
homemade sweet-chili-sauce (spicy)/
peanuts

Vitello Tonnato € 17,50
tuna-capers sauce/
salted panna-cotta / homemade bread

Soups:

Clear soup with pancake stripes € 7,50
fresh chives

Clear soup with cheese dumpling € 9,50
alp flowers/ fresh chives

Cheese cream soup € 11
croutons/ flower milk foam

Perfect

to our soup and salads:

Herb butter baguette € 5

Alp- Flower baguette € 5
Butter toast with Soyer's Fleur de Sel
salt Tyrolean alp flowers

Raspberry baguette € 5
Butter toast with Soyer's Fleur de Sel
salt Raspberry

Slice of bread € 1
white or black

Salads :

Backhendl Salad € 25
with cornflakes breaded and fried chicken/
big mixed salad

Tiroler Leckerli – Salad € 27
Grilled turkey escalope/ bacon/ onions/
cheese au gratin/ big mixed salad

Feinschmecker Salad € 27
turkey escalope/ tomato/ basil/
mozzarella cheese/ big mixed salad

Tagliata from the Tyrolean Select Beiried € 37
ca. 250g/ Truffle – Gorgonzola/
big mixed salad

Fish Salad € 37
grilled salmon trout filet/ big mixed salad

Noodles :

Spaghetti with Bolognese sauce € 20
of the Tarrenzer ox
Noodles/ Parmesan
+plus Rucola lettuce | plus € 4

Parmesan Noodles € 27
Noodles/ creamy parmesan cheese sauce/
tomatoes/ zucchini/
plus Rucola lettuce | plus € 4
plus homemade bacon | plus € 6

Main food:

Kasspatzel'n € 22

,Spätzle' (small flour dumplings)/
7 different sorts of cheese (warm)/
homemade fried onions/ fresh chives

Wiener Schnitzel € 34

Breaded and fried calv escalope/
potatoes/ cranberry dip

Goulash from regional ox €28

Peppers/ ,Spätzle' (small flour dumplings)/
Romanesco/Fresh cream

ASIA Wok € 27

breaded and fried chicken/ Asian sauce/
coconut milk/vegetables/
sesame/ peanuts/ rice

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with breaded and fried vegetables € 27

Grillteller € 33

Grilled porkfilet/ turkeysteak/
sausage/ bacon/ onions/
grilled vegetables/ hot sauce/
really good fries

Currywurst from regional ox € 27

homemade curry ketchup/
Peppers / braised onions/
really good fries

Sweet Desserts:

Kaiserschmarrn € 17,50

Sugared pancake with raisins (typical Austrian dessert)/
homemade apple puree of our own tree

Affogato € 5,50

small espresso from the coffee roasting 'Huangart' from
Reutte/ bourbon vanilla ice cream

Crème Brûlée € 14,50

apricot/ chocolate/

Buchteln € 14

(Austrian pastry filled with homemade apricot jam) Vanilla
sauce/ Marzipane ice cream

Ask for our homemade cakes and the ice cream menu!!

Cheese for dessert:

Four sorts of cheese € 14

ca. 80g with a glass sweet dessert wine € 18

Variety of cheeses (very delicious) € 25

ca. 170g / sweet mustards/
Soyer's cheese herbs/ dark bread

Cheese from the cheese bar

Choose your favourite cheese

100 g € 10

!!Chutney form Galtür!! € 4

Goes perfect with the cheese

Specials of the month

Ragout from the Tarrenzer Ox . € 31
homemade croquettes/
cabbage/wild broccoli

Herb ‚Spätzle‘ €22
‚Spätzle‘ (small flour dumplings)
fried peppers/
Emmentaler foam

Vegan Falafel Bowl € 27
homemade falafel/
big mixed salad / humus/
Avocado/ Sesame/
black olive powder

Schnitzel Vienna Style € 24
Breaded and fried pork escalope/
potatoes/ cranberry dip

Allergy? Incompatibilities? Vegan? Halāl??
Ask us, because we can individually adapt to your needs!



Aperitif

Happy Rosé € 8,50
rosé wine/ sparkling water
elderberry syrup

Hugo € 8,50
Prosecco/ sparkling water
elderberry syrup

Wine recommendation

2022 Gemischter Satz, dry
Tom Dockner
Theyern, Traisental
Smells like summer, fresh & fruity!
Bottle € 35,40 1/8 lt. € 5,90

2020 Cuvée, sweet
Weingut Wilhelm Thell
60% St. Laurent & 40% Zweigelt
Bottle € 39 1/8 lt. € 6,50

Take a look at our wine list on the table.

Digestif

Biber & Engel Gin aus dem Lechtal
Best gin of tyrol - second best gin of Austria
Awarded by Fallstaff

2 cl € 8,50