

## Starters

**Beef carpaccio with Dijon mustard sauce,**  
rocket and parmesan cheese  
Euro 14,50

**Rainbowtrout in aspic**  
with vegetables and lamb's lettuce  
Euro 13,50

**Roasted tuna fillet in sesam seed**  
with mixed cress salad and soya marinade  
Euro 15,00

**Salad-composition „Mirabell“**  
with marinated oranges, chicory, brown bread croutons  
and roasted green asparagus  
Small Euro 10, 50    Large Euro 12, 50

## Soups

**Oxtail Soup**  
with cognac dumplings and diced vegetables  
Euro 7,00

**Two types of parsley foam**  
with shrimps  
Euro 7,00

*Cover Euro 3,40*  
-Inclusive price-

Some menu items may contain nuts or part of nuts. If you are allergic to nuts or if you have any other food allergy please don't hesitate to ask our staff for help.

## **Middle courses**

### **Stuffed artichokes with cream cheese and basil**

with tomato olive vinaigrette

Euro 11,50

### **Monkfish with macadamia crust**

with orange thyme pearl barley

Euro 16,50

## **Main dishes**

### **Roasted beef fillet with balsamic jus,**

vegetables and butter potatoes

Euro 28,50

### **Guinea fowl breast with root vegetables**

with curcuma rice

Euro 23,50

### **Stuffed veal rolls with sun dried tomatoes and cream cheese**

with sage gnocchi

Euro 25,50

### **Braised knuckle of “Tauern” lamb**

with ratatouille vegetable and dumplings in a napkin

Euro 24,50

*Cover Euro 3,40*

*-Inclusive price-*

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## **From the river and the sea**

### **Glazed fillet of sole in orange butter sauce**

with leaf spinach and basmati rice

Euro 26,50

### **Poached trout fillet rolls from the "Fuschlsee"**

with dill mustard sauce, almond broccoli and butter potatoes

Euro 24,00

### **Prawns on lemongrass stick**

with vegetable cous cous and light curry sauce

Euro 25,50

## **Desserts**

### **Apple Baileys trifle**

with mint pesto

Euro 10,50

### **Yeast dumplings with stewed plums**

and homemade vanilla ice-cream

Euro 10,50

### **Mozart crème brûlée**

with fresh marinated wild berries

Euro 11,00

**Please choose  
from our selection of cheese!**

**Enjoy your meal!**

**Gerlad Griesl**  
Executive Chef

**Alain Claux**  
Restaurant Manager

**Thank you very much for your visit!**

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