

ENJOY



QRickit

Aperitif & Wine of the month

Lillet Wild Berry

Lillet rosé | Schweppes Russian
Wild Berry | Prosecco |
sparkling water
0,2l glass Euro 7,50

Pinot blanc

„Tement Steiermark“

0,75 l bottle 28,00

0,25 l carafe 9 | 0,1 l. glass 3,60

SALAD BOWL

with beef fillet strips

Euro 17,80

with chickenbreast

Euro 15,80

with falafel

Euro 14,80

STARTERS | APPETIZERS

MIXED SALAD

potato- | raw vegetable salad |
lettuce

Euro 6,80

HOMEMADE POTATOSALAD

Euro 4,50

CREAM SOUP OF ASPARAGUS

Euro 5,60

VEGETARIAN



SPINACH RAVIOLIS

tomato butter |
eggplant puree

Euro 15,20

FROM OUR BUTCHERSHOP

BEEF TARTARE (220g)

pickles | onions | caper | egg
yolk | cognac | salt | pepper |
farmhouse bread

Euro 23,90

SPECIALITIES FROM THE REGION

HOMEMADE MEATBALLS

roasted onions |
potato salad

Euro 14,90

TWO HOMEMADE
„MAULTASCHEN“
piled with butter and
onions & “Hausmacher
Art” with bacon, onions,
gratinated with cheese
Euro 15,20

SAUSAGE SALAD

„SWABIAN“ or

„SWISS“ Style

with farmhouse bread

Euro 10,80

MAIN DISHES

GERMAN ASPARAGUS

herb pancakes **or**
potatoes | hollandaise
sauce

Euro 24,20

+ ham from our butcher
shop- Euro 8,90

SIRLOIN STEAK

roasted potatoes |
glazed onions | gravy

Euro 25,00

„SCHNITZEL“

pork loin **or**
chickenbreast

parsley potatoes **or**
homemade „Spätzle“

Euro 15,90

KITCHEN HOURS

Tuesday – Saturday

6pm to 9pm

Sundays

11.45am to 4pm

Certain ingredients, substances or products that are used in food production might remain in the food and may cause allergies or food intolerance in some people, potentially putting their health at risk.

DESSERT

PANNA COTTA FROM TONKA BEAN

mango | blackberry
meringue

Euro 6,50

MOUSSE AU CHOCOLAT

red berries | granola

Euro 6,50

STRAWBERRIES

mango – passionfruit |
mint | vanilla ice cream |
whipped cream

Euro 8,20

MIXED ICE-CREAM

with whipped cream

Euro 6,80

Please note, that we will charge
Euro 1,50 for menu changes