

MENU

January 2010 / prices in €

Slice of bread with tyrolian cheese	3.20
Slice of bread with pork-lard and onions	2.00
Slice of bread with ham, horseradish and cooked egg	4.50
Jellied pork with pumpkin seed oil and onions	5.50
Slices of cooked, cold bio-beef with pumpkin seed oil and onions	8.00
Mixed plate of cold appetizers	small 5.00, big 9.00
Endive with jumbo beans, potatoes and pumpkin seed oil	5.50
Salad with fried chicken	7.50
Heringsalad with bettroot and potatoes	7.50
Matie with sourcream, beetroots and potatoes	8.00
Lettuce salad with smoked trout and beetroots	9.00
Assorted lettuce	2.50
Mixed salad	3.20
Borschtsch	3.20
Red lentil soup	3.20
Potatoe-Goulash with sausage	4.00
Boullion of beef with liver dumpling, sliced pancake, semolina dumpling or noodles	3.20
Pot au Feu, bouillon with beef, noodles and vegetables	6.50
Quiche with spinach beet, sheep cheese and salad	6.50
Avocado salad with hot potatoes, young onions and pumpkin seed oil, coriander	7.50
Pot of pumpkins and jumbo beans with avocado, sour cream and cheese, white bread	7.00
Falaffel with yoghurt and Salad	6.50
Homemade pasta filled with herbs and white cheese, with brown butter and salad, small (3 Noodles) 5.50 big (6 noodles)	10.00
Sarma	9.00
“Wiener Schnitzel” (pork) with parsley-potatoes	9.00
Boiled breast of bio-beef, with roasted potatoes, sauce mayonnaise with chives and apple-horseradish sauce	14.50
Bio-beef steak with parsley-potatoes	16.00
Calamari from grill with rice	12.00
Gorgonzola with nuts and butter	5.50
Fresh goat cheese with butter and fruits	5.50
Smoked sheep cheese with butter and fruits	5.50
Rice pudding with pineapples	3.90
“Susi Torte”, baked chocolate cake with mouss au chocolat on top	3.90
Cheese cake	3.90
“B´soffener Kapuziner”, chocolate-nut cake, topped with white wine sauce, whipped cream	3.90
Slices of bread	0.60
Roll	0.80
Portion butter, jam, honey	0.90
Side dishes	1.80