

## Aperitif

### Stick to the Classics

#### Kir Royal

Haus-Sekt & Crème de Cassis..... 6,9

#### Hausgemachter Pfirsich Bellini

Haus-Sekt, Wodka & Pfirsichmark ..... 8,9

#### Gin Gimlet

Schüller Gin & Lime Juice Cordial..... 6,9

#### Pimm's No.1 Cup

Pimm's No.1, Ginger Ale, Orange, Zitrone, Gurke, Minze ..... 9,9

#### Gin-Tea & Fizz

Earl-Grey Infused Gin, Zitrone, Zuckersirup & Soda ..... 9,9

#### Carpano Antica Formula

„Der“ rote Wermuth aus Turin, mit Eis & Orangenzeste..... 6,5

#### Negroni

Campari, Carpano Antica Formula, Schüller Gin..... 11,9

### Small bubbles Demi Bouteille 0,375l

#### Sekt

Rosé Reserve Brut, Bründlmayer, Kamptal, NV ..... 0,375l 31

#### Franciacorta

1927 Brut, Barone Pizzini, Lombardei, NV ..... 0,375l 28

#### Prosecco

Il Soller, Valdobbiadene Brut Superiore, Masuret, Veneto, NV ..... 0,375l 19

#### Champagner

Brut Majeur, Ayala, Champagne, NV ..... 0,375l 40

Brut Rosé, Ayala, Champagne, NV ..... 0,375l 49

Brut Réserve, Billecart-Salmon, Champagne, NV..... 0,375l 38

## SNACKING & SHARING

### 3x Spreads

Butter, Lard & spicy Guacamole..... 4,5

### Local cured bacon

Pickle, horseradish & mustard ..... 4,9

### Marinated Kalamata olives VEGAN

Orangecest, Chili & garlic ..... 2,5

### Roasted Almonds VEGI

Rosemary & Sea salt ..... 2,5

### Lyonnaiser Terrine

from Bobosse in Lyon ..... 9,9

### Quinoa-Kimchi Salad VEGI

Fresh Goat cheese & Lemon ..... 9,9

### Pimentos de Padron VEGAN

Sauce Romesco, mandarin cest & oliveoil ..... 9,9

### Sardines Milléssime

Vintage Sardines from Bretagne, different vintages..... 11,9

### Austern Fines de Claire Marenne-Oléron No.2

À la nature ..... 3 /6 11,9/21,9

Bloody Mary-Style ..... 3 /6 13,5/23,5

### Focaccia con Tomate VEGI

Grilled Focaccia with tomato, garlic, Sea salt & oliveoil ..... 5,5

## POMMES FRITES

### Natur

Homemade seasoning..... 6,9

### Orleans

Parmesan, Cajun spices & Päng-Päng Sauce..... 8,9

### Truffle

Pecorino, Truffle Mayo & fresh Truffle ..... 9,9

## Starters

<b>A simple green salad</b> <small>VEGI</small> Lemon herb dressing & croutons .....	6,9
<b>Chantrelle cream soup</b> <small>VEGI</small> 1h egg & croutons .....	7,9
<b>Clear Beef Broth</b> Liver dumplings <b>or</b> semolina dumplings .....	6,9
<b>Coconut -passionfruit Ceviche</b> <small>GLUTENFREE</small> Kabeljau, orange & snow peas .....	17,9
<b>Tuna-Tatar Sushi-Style</b> <small>GLUTENFREE</small> Ponzu-springonion marinade & Bonitoflakes .....	20,9
<b>House cured trout</b> <small>GLUTENFREE</small> heirloom Tomatoes & basil – ricotta cream .....	15,9
<b>Steak Tatar of Beef Tenderloin</b> handcut & classic, with buttered toast .....	21,9

## SALAD & PASTA

<b>Caesar Salat</b> Romaine salad with classic Caesar Dressing Croutons & fresh grated parmesan..... <small>small/big</small>	10,9/15,9
Plus Marinated shredded Chicken .....	<small>small/big</small> 15,9/19,9
Plus Grilled jumbo shrimps .....	<small>small/big</small> 18,9/24,9
<b>Fall Salad with Figs</b> <small>VEGI GLUTENFREE</small> Black Currant – Balsamico Dressing, Walnuts & fresh Goat cheese.....	18,9
<b>Fregola Sarda</b> Grilled Octopus, Chorizo & Chimichurri.....	21,9
<b>Gochujang „Carbonara“</b> <small>SPICY VEGI</small> Udon Noodles, Parmesan & Chili Crunch.....	14,9

## All over the world (#malwasanderes)

### Wagyu Cheeseburger

Homemade Brioche Bun & Side of fries

Putz Wagyu-Beef Patty medium rare, triple cheese & crispy bacon ..... 19,9

### New Meat Cheeseburger VEGI

Homemade Brioche Bun & Side of fries

vegetarian New Meat Patty & triple cheese ..... 21,9

### Korean Fried Chicken with Peanuts, Oi-Kimchi & Mu-radish SPICY GLUTENFREE

With boneless chicken thighs..... small/big 16,9/20,9

### Korean Fried Quorn® mit Erdnüssen, Oi-Kimchi & Mu-Rettich SPICY VEGI GLUTENFREE

With Quorn® Filets (Vegi-„Chicken“ from Mycoprotein)..... small/big 16,9/20,9

### Falafel VEGAN

Tomato Cous-Cous Salad, pickled radish & Hummus ..... small/big 12,9/17,9

### Päng-Päng Jumbo Shrimps GLUTENFREI

spicy Guacamole & blue corn tortilla chips..... small/big 18,9/24,9

## Classics

### (#mitabisserlTwist)

### Grilled Spinach Cheese Dumpling VEGI

With green Salad, fried egg & Parmesan ..... 18,9

### Breades Fried Chicken

Boneless Chicken thighs with potato salad & pumpkinseed oil ..... 19,9

### Traunkirchner Mühlbach Char (whole grilled fish)

With buttered potatoes ..... 24,9

### Zwiebelrostbraten 2.0 Grilled Strip Loin Steak

Hearty onion sauce, fried onions & crispy potatoes ..... 28,9

### Trüffel-Rahmbeuscherl Creamy stew of heart and lung of pork

Grilled dumpling, black Truffle & aged vinegar ..... 18,9

### Seared Pork Chop on the Bone

With creamy peppercorn sauce & french fries ..... 22,9

### Grilled Saddle of Deer Medium-rare GLUTENFREE

With creamy polenta, herb salad & black Truffle ..... 29,9

## Dessert

### Apfel-Cream Strudel

White chocolate, caramel & vanilla icecream ..... 9,5

### Apricot-Buchtel (sweet yeast pastry)

Warm vanilla cream ..... 9,5

### Milk Chocolate-Crème brûlée GLUTENFREE

Cassissorbet..... 8,5

### Baba au Rhum

Pistacios & vanilla icecream ..... 8,5

## Cakes

### Poppyseed Cake GLUTENFREE

Whipped cream & chocolate sauce ..... 6,5

### Marble Bundt Cake

Whipped cream..... 4,5

### Passionfruit-Tarte

Whipped cream & curd icecream ..... 6,5

## Icecream & Sorbet

### Icecream & Sorbet from Eisgreissler

Different flavours ..... per scoop 3

### „Hot Love“

Vanilla Icecream with hot raspberries, Crumble & whipped cream..... 11,9

### Eggnog Sundae

Stracciatella Icecream with eggnog liquor, chocolate crumble & whipped cream ..... 11,9

### Iced Coffee

Cold Coffee, Vanilla ,Cookie & Caramel Icecream with whipped cream ..... 11,9

### Affogato al caffè

Espresso with 1 scoop vanilla icecream ..... 6