

Starters

Variation of Mangaliza pork

Home made sausage, lardo and roasted saddle

€ 13,-

Beef tartar of styrian alp ox and white pepper foam / Beef Tartar

with ox tail jelly and egg yolk of Dinkelhof

€ 15,-

Carpaccio of salmon trout of Gut Dornau / Lachsforelle

White tomato mousse

€ 15,-

Agnolotti with fresh cheese of buffalo

with leek and brown butter

€ 11,-

Roasted sausage / Rostbratwurst'l

with warm cabbage salad and potato chips

€ 13,- / € 15,-

Goulash of beef / Rindsgulasch

with roasted bread dumplings

€ 15,-

Soups

Creamy soup of pumpkin / Rahmsuppe mit Muskatkürbis

Tangerine oil

€ 6,50

Velvet soup of chanterelles / Eierschwammerlcremesuppe

Bread croutons

€ 6,50

Clear beef soup / Rindsuppe

with different fillinas



Covercharge: € 3,50

cover charge includes Roasted salted and caramelized pumpkin seeds, salted butter and different breads

Government tax on live music € 2,- is chsrqed only in the piano and Salon area

payment is possible in cash with visa or mastercard

only one bill per table - splitting is only possible with cash settlement

Manfred Stockner and his Crew prepare

Specialities of the Austrian Cuisine for You

Styrian deep fried chicken / Backhenderl

with cucumber-potato salad and deep fried parsley

€ 16,-

Austrian veal burger / Kalbsbutterschnitzel

Creamy mushrooms and potato puree

€ 17,-

Goulash of beef / Rindsgulasch

with roasted bread dumplings

€ 19,-

Viennese schnitzel of „Teichalm“veal / Wiener Schnitzel vom Kalbsrücken

filet of organic veal breaded and pan fried with deep fried parsley

€ 19,-

with side orders at your choice between € 2,- to 5,-

Cranberries, parsley potatoes, potato - mayonnaise salad, mixed salad

Braised beef / Geschmorter Rindsbraten

with walnut sauce and boletus dumpling

€ 19,-

Gratinated Cheeks of farmer's pork / Schweinsbackerl

in a horse radish crust with root vegetables and chive potatoes

€ 20,-

Gratinated Boiled Rump of Styrian Highland-Beef / Tafelspitz

with rolls and horse radish, root vegetables and rösti

€ 21,-

Duet of farmers duck / Zweierlei von der Ente

with artichokes, thyme pasta and curry apples

€ 23,-

Fillet of Salmon trout / Lachsforelle

with pumpkin and fennel



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Awesta Wosman und Lucia Hankova

spoils you with her Selection of Pastries and Desserts

Home made lemon sorbet / Zitronensorbet
with a dash Vodka
€ 7,-

Chimney sweep's profiteroles / Brandteigkrapferl
stuffed with raspberry cream
€ 7,-

Chocolate mousse / Schokoladenmousse
with pineapple and passion fruit
€ 9,-

Caramel parfait / Karamellparfait
Figs and chestnuts
€ 9,-

Freshly baked apple strudel / Apfelstrudel ***
with sour cream ice
€ 9,-

Curd dumplings / Topfenknödeln ***
with stewed apricots and nougat
€ 9,-

Rauchfangkehrer's Salzburger Nockerln ***
with cranberry ice
€ 13,- / 17,-

Cheese of Robert Paget

Chimney Sweep's Cheese Platter / Käseteller
Selection of cheese and a creamy cheese soup
€ 15,-

*** Preparation of these  es approx. 10 - 15 minutes

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Chimney sweep menu

Chimney Sweep's Carpaccio variation
Beef-, lamb and veal carpaccio
with rocket salad and roasted pumpkin seeds

Grüner Veltliner 2010
Winery Schwarzböck 1/8 € 4,50

Velvet soup of chanterelles
Bread croutons

Gratinated Cheeks of farmer's pork
in a horse radish crust with chive potatoes

OR

Austrian veal burger
Creamy mushrooms and potato puree

Riesling Aichleiten 2008
Winery Schwarzböck 1/8 € 8,-
or

Cuvee Wiener Komposition 2000
Winery Zahel 1/8 € 8,50

Chimney sweep's profiteroles
stuffed with raspberry cream

Ice wine Welschriesling 2008
Winery Weinrieder 4 cl € 9,-

4 course menu € 39,-

3 course menu (without carpaccio) € 27,-

3 course menu with carpaccio € 34,-

Wine accompaniment  onsumption

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