

## „3-COURSE“ MENU

### MENU 3/A

Mousse of Austrian smoked trout  
on spaghetti of cucumber, with tomato stock  
and froth of horseradish cream



Fried fillet of pork  
„Schneebergländ.Schwein“  
on mashed potatoes and celery,  
with glazed pea pods



Mousse of dark chocolate  
with ragout of morello cherries

### MENU 3/B

Cream of bell pepper soup  
with sesame-puff pastry



Fillet of corn-fed chicken  
on risotto medallions,  
with confit of artichokes



Pineapple carpaccio  
with espuma of lemongrass & strawberries

### MENU 3/C

Lasagne of potatoes and blood sausage  
on rocket salad, with herb-yogurt dip



Braised cheeks of veal  
with brioche soufflé  
and glazed seasonal vegetables



Honey-yogurt mousse  
with stewed seasonal fruits

### MENU 3/D

Beef broth  
with pancake-roulade



Fried fillet of pike-perch  
on peperonata, with polenta terrine  
and froth of yellow bell peppers



White-cheese pancakes au gratin  
with vanilla sauce

### MENU 3/VEGETARIAN

Vegetable tataré with nuts  
on leaf salads with balsamic dressing



Trio of aubergines & zucchini  
(deep-fried, as turrel and ragout)  
served with potato chips



Sour cream-fritters  
with berries in whipped cream

3-course per person € 24.50 incl. cover