

starters

Yellow & green zucchini salad with coriander, strawberries, blueberries & crispy cottage cheese balls	12,90
Roastbeef - avocado maki with chia seeds & beetroot sprouts	14,90
Roasted scallops with wild garlic risotto & crispy greaves	17,90
Les escargots (snails) 1/2 dozen, gratinated, with toasted bread	14,90
Fish (erln) & chips fried calamari & little fish with garlic yoghurt dip & homemade potatoe chips	14,90
Chili shrimps with wild herbs and toasted foccacia	17,90
Beef tartare (with chilli on request) from pasture fed beef, with toast bread and butter	15,90
"Chef's" Beef Tatar a bit bigger, a bit hotter, with sunnysideup egg, olives sour cream - mayonnaise, red onion, chrispy sweet potato slices and toasted brown bread	21,90

soups

Daily soup	5,90
Creamy wild garlic soup with black bread croûtons	6,90
Chicken - cocos soup with lemon grass & spring vegetables	7,90

maindishes

Crispy wild garlic - polenta samosa with spring vegetables & pomegranates	16,90
Homemade potatoe gnocchi with wild garlic, beetroot & parmesan chips	16,90
Homemade nudeltascherl (ravioli) with basil - tomatoe filling, parmesan & roasted pine nuts	15,90
Creamy risotto from the yellow thai curry (smooth, aromatic) with colorful vegetables with sesame - chicken	14,90 18,90
Trilogy from sea bass, prawn & scallop on creamy mango - chili risotto	26,90
Styrian chicken breast wrapped in bacon with wild garlic - beas & pasta	18,90
Roasted veal liver slices with mashed potatoes & crispy fried onions	19,90
"Wiener Schnitzel" (veal escalope) with potato - lambs lettuce salad	21,90
Pink steak of lamb with chorizo - black beluga lentils & red pointed pepper creme	26,90
Rib Eye Steak from Uruguay Angus Beef with yellow & green zucchini slices & potatoe - sage - lime gratin	32,90

Some of the dishes can be prepared lactose or gluten free.

dessert

Freshly baked "Nutstrudel Soufflé" (<u>lasts 20 minutes</u>) with vanilla - amaretto cream & strawberries	8,90
White chocolate - mascarpone cream with crispy puff pastry & passion fruit	7,20
Ricotta - sour cream mousse cake with fresh fruits	6,90
Porzellan chocolate cake with bourbon vanilla ice cream & hot raspberries	7,20
Apricot ice cream dumplings in brittle coat & fresh fruits	5,40
Hot love with bourbon vanilla ice cream & warm raspberries	6,90
Iced coffee with bourbon vanilla ice cream & amarettini	6,90
Lemon wodka sorbet in minty prosecco bath & fruits	8,90
Chocolate fondue (<u>milk, dark or white chocolate</u>) with fresh fruits	12,90
Dessert selection à la Porzellan	12,90
Cheese plate with nuts, fruits & fig mustard	14,90
Beerenauslese <i>Kracher</i>	1/16 6,80

snacks

Porzellan sandwich chicken thigh, bacon, rocket salad, dried tomatoes, cucumber & cocktail sauce with homemade chips	12,90
"Pair with wine" plate selection of different kinds of ham, chorizo, parmesan oliven & brown bread chips	16,90
Pan fried Toast sandwich ham, chorizo, cheese	6,90
Big green Olives and parmesan	4,90

salads

Roast beef & goat cheese slices on mixed salad with yogurt - chives sauce	12,90
Styrian roast chicken (fried) salad chicken thigh on potato - lambs lettuce salad	13,90
Crispy sea bass filet on colorful leaf lettuce with roasted caschew nuts & lime	15,90
Yellow & green zucchini salad with coriander, strawberries, blueberries & crispy cottage cheese balls	12,90
Roasted tofu cubes & quinoa with sweet chili & sesame on rocket, radish, mango salad	11,90
Earth and air fried potatoes and bacon slices with boiled egg runner beans on marinated lettuce	10,90
Runner bean salad with lambs lettuce, red onions, pumpkin seed oil & horseradish	6,90
Rocket salad with cherry tomatoes & parmesan	5,90
Salad garnish (side dish)	4,20
Various bread rolls	1,20
House bread	1,00
Gluten free bread rolls	2,90

We are kindly asking you to inform our staff about any food allergy you might have.