

s a l a d s

Roast beef & goat cheese slices on mixed salad with yogurt - chives sauce	9,90
Styrian roast chicken (fried) salad chicken thigh on potato - lambs lettuce salad	10,90
Crispy pike-perch slices on colorful lettuce with roasted cashew nuts and limes	12,90
Roasted tofu cubes with sweet chili and sesame on rocket, radish, mango salad	9,40
Earth and Air fried potatoes and bacon slices with runner beans on marinated lettuce	8,90
Runner bean salad with lambs lettuce, red onions & pumpkin seed oil	5,90
Rocket salad with cherry tomatoes	4,40
Salad garnish (side dish)	3,60
Various house bread rolls	1,00
House Bread	1,00
Gluten free bread rolls	2,50

s p e c i a l a p e r i t i v

Organic cucumber cantaloupe vodka on ice with a dash of Tonic Water	<i>0,1l</i>	6,90
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s t a r t e r s

Colorful artichoke - radicchio salad 10,90
with roasted artichoke, spring herbs, orange,
blueberries & crispy falafel balls

Oktopuscarpaccio 14,90
with Jamón Ibérico Paleta & olivs

Chili shrimps (with herbs) 12,90
glaze roasted, chili oil, toasted bread

Beef tartare (as well with chilli on request) 11,90
from pasture fed beef, with toasted bread and butter

s o u p s

Oxtail soup 6,90
with root vegetables

m a i n d i s h e s

Beetroot - horseradish curd dumpling 12,90
in pumpkin seed cracknel & fresh horseradish

"Fregola Sarda" - sardinian pasta 14,90
with Shiitake mushrooms, dried tomatos, olives
& Tête de Moine

Homemade nudeltascherl (ravioli) 12,90
with basil - tomatoe filling,
parmesan & roasted pine nuts

Chicken breast from styrian country chicken 17,90
with ricotta lime filling, spring vegetables
& rice noodles

"Wiener Schnitzel" (veal escalope) 18,90
with potato - lambs lettuce salad

Braised beef cheeks in red wine jus 19,90
on styrian white polenta & roast shimeji mushroom

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

d e s s e r t s

Nougat - orange tarte with Fleur de Sel	6,60
Crème Caramel	5,90
Smoothie Bowl with mascarpone, crunchy nuts & fresh fruits	6,20
"Porzellan" chocolate cake with bourbon vanilla ice cream and warm raspberry sauce	6,40
Lemon-Vodka sorbet in prosecco mint bath	6,90
Apricot ice cream dumplings with fresh fruits and cream	5,20
Dessert selection à la Porzellan	9,90
Cheese plate with nuts, fruits & fig mustard	10,90
Beerenauslese, sweet wine, <i>Kracher</i>	1/16 5,80

s n a c k s

Les escargots (snails) 1/2 dozen, gratinated, with toasted bread	12,90
Fish (erln) & chips fried calamari & little fish with garlic yoghurt dip & homemade potatochips	9,90
Porzellan sandwich chicken thigh, bacon, rocket salad, dried tomatoes, cucumber and cocktail sauce with homemade chips	10,90
"Pair with wine" plate mit Ibérico Paleta, lardo ham, chorizo, parmesan olivs & dark bread chips	14,90
Pan fried Toast sandwich ham, chorizo, cheese	5,90
Big green Olives and parmesan	4,60