

## starters

<b>Watermelon &amp; Fetacheese</b> with mint & fleur de sel	<b>10,90</b>
<b>Aubergine - Olives Tatar</b> with roasted chanterelle & topinambur chips	<b>14,90</b>
<b>Octopus &amp; Scallops</b> on leaf salad with cantaloupe melon & avocado	<b>17,90</b>
<b>Les escargots (snails)</b> 1/2 dozen, gratinated, with toasted bread	<b>14,90</b>
<b>Fish (erln) &amp; chips</b> fried calamari & little fish with garlic yoghurt dip & homemade potatoechips	<b>14,90</b>
<b>Chili shrimps</b> with wild herbs and toasted foccacia	<b>17,90</b>
<b>Beef tartare (with chilli on request)</b> from pasture fed beef, with toast bread and butter	<b>15,90</b>
<b>"Chef's" Beef Tatar</b> a bit bigger, a bit hotter, with sunnysideup egg, olives sour cream - mayonnaise, red onion, chrispy sweet potato slices and toasted brown bread	<b>21,90</b>

## soups

<b>Daily soup</b>	<b>5,90</b>
<b>Cucumber - Wasabi chilled soup</b> and black sesame	<b>6,20</b>
<b>Neapolitan fish soup</b> with shrimps, scallops, mussels	<b>14,90</b>

# maindishes

<b>Homemade potatoe gnocchi</b> with herb pesto, beetroot & parmesan chips	<b>16,90</b>
<b>Roasted baby - chanterelles</b> with egg, bacon, parsley potatoes or leaf salad	<b>20,90</b>
<b>Homemade nudeltascherl (ravioli)</b> with basil - tomatoe filling, parmesan & roasted pine nuts	<b>15,90</b>
<b>Creamy chanterellerisotto</b> with roasted peach & styrian cheese	<b>17,90</b>
<b>Crispy Sea bass filet</b> with colorful vegetables & wild herbs	<b>24,90</b>
<b>Trilogy from octopus, prawn &amp; scallop</b> on creamy mango - chili risotto	<b>26,90</b>
<b>Styrian chicken breast wrapped in bacon</b> with red rice and broccoli	<b>18,90</b>
<b>Pink roasted veal medallions</b> with "Fregola Sarda" - sardinian Pasta & peccorino	<b>24,90</b>
<b>"Wiener Schnitzel" (veal escalope)</b> with potato - lambs lettuce salad	<b>21,90</b>
<b>Flank steak from Texas Herford Beef</b> with creamy chanterelle & crispy potaoe dumplings	<b>28,90</b>
<b>Rib Eye Steak from Uruguay Angus Beef</b> with rucola - vegetables salad, parmesan & potatoe slices	<b>32,90</b>

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

## dessert

<b>Lemon - Thyme Crème Brûlée</b>	<b>7,20</b>
<b>Smoothie Bowl</b> with mascarpone, caramelized nuts & fresh fruits	<b>6,90</b>
<b>Port wine - strawberries</b> with bourbon vanilla ice cream	<b>6,90</b>
<b>Porzellan chocolate cake</b> with bourbon vanilla ice cream & hot raspberries	<b>7,20</b>
<b>Apricot ice cream dumplings in brittle coat</b> & fresh fruits	<b>5,40</b>
<b>Hot love</b> with bourbon vanilla ice cream & warm raspberries	<b>6,90</b>
<b>Iced coffee</b> with bourbon vanilla ice cream & amarettini	<b>6,90</b>
<b>Lemon wodka sorbet</b> in minty prosecco bath & fruits	<b>8,90</b>
<b>Chocolate fondue</b> ( <u>milk, dark or white chocolate</u> ) with fresh fruits	<b>12,90</b>
<b>Dessert selection à la Porzellan</b>	<b>12,90</b>
<b>Cheese plate</b> with nuts, fruits & fig mustard	<b>14,90</b>
<b>Beerenauslese</b> <i>Kracher</i>	<b>1/16</b> <b>6,80</b>

## snacks

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

# salads

<b>Roast beef &amp; goat cheese slices</b> on mixed salad with yogurt - chives sauce	<b>12,90</b>
<b>Styrian roast chicken (fried) salad</b> chicken thigh on potato - lambs lettuce salad	<b>13,90</b>
<b>Crispy sea bass filet</b> on colorful leaf lettuce with roasted caschew nuts & lime	<b>15,90</b>
<b>Octopus &amp; Scallops</b> on leaf salad with cantaloupe melon & avocado	<b>17,90</b>
<b>Roasted tofu cubes &amp; quinoa</b> with sweet chili & sesame on rocket, radish, mango salad	<b>11,90</b>
<b>Earth and air</b> fried potatoes and bacon slices with boiled egg runner beans on marinated lettuce	<b>10,90</b>
<b>Runner bean salad</b> with lambs lettuce, red onions, pumpkin seed oil & horseradish	<b>6,90</b>
<b>Rocket salad</b> with cherry tomatoes & parmesan	<b>5,90</b>
<b>Salad garnish (side dish)</b>	<b>4,20</b>
<b>Various bread rolls</b>	<b>1,20</b>
<b>House bread</b>	<b>1,00</b>
<b>Gluten free bread rolls</b>	<b>2,90</b>

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

# breakfast

**MO-FR until 11:30; Holidays until 15:00**

<b>French toast</b> with fruits, maple syrup & alot of whipped cream		<b>7,90</b>
<b>Quinoa oats porridge</b> with organic oat milk, roasted fruit ragout & honey		<b>7,90</b>
<b>Good morning breakfast</b> scrambled eggs with tomatoes, bread with chivesbutter		<b>9,90</b>
<b>Fit for the day bread</b> with fried ham, chorizo, brie, avocado, egg & sourcream		<b>11,90</b>
<b>Mexican breakfast</b> full grain tortilla, scrambled egg, vegetable salsa, avocado & sour cream		<b>11,90</b>
<b>British breakfast</b> Baked beans with bacon, fried egg, beef tatar, toast, butter		<b>12,90</b>
<b>Sesame bagel</b> <u>with smoked Salmon or Roastbeef</u> with lime cream cheese, radish & cress	<b>Beef</b> <b>Salmon</b>	<b>10,90</b> <b>12,90</b>
<b>Porzellan breakfast</b> Bread roll, house bread, croissant, butter, jam or honey or nutella, ham, bacon, brie, cheese, soft boiled egg, whole grain fruit muesli, 1/8l fresh orange juice		<b>14,90</b>
<b>Styrian scrambled eggs</b> with pumpkin seed oil		<b>5,20</b>
<b>Ham &amp; eggs / bacon &amp; eggs (2 eggs)</b>		<b>7,90</b>
<b>Chives - butter bread</b>		<b>3,60</b>
<b>Egg sunny - side up</b>		<b>2,20</b>
<b>Soft boiled egg</b>		<b>1,50</b>
<b>1 peeled boiled egg in a glass</b>		<b>2,80</b>
<b>Wholegrain muesli</b> with fresh fruits, with milk or yoghurt		<b>5,20</b>
<b>Butter croissant / gluten free bread rolls</b>		<b>2,90</b>
<b>Bread roll / brown bread</b>		<b>1,60</b>
<b>Marmelade / Honig / Nutella / Butter</b>		<b>1,40</b>
<b>Fresch vitamin drink</b> apple / carrot / celery / ginger	<b>0,25l</b>	<b>5,20</b>
<b>Ω 3 - juice</b> red beet, apple, linseed	<b>0,25l</b>	<b>4,90</b>
<b>Fresh orange juice</b>	<b>0,25l</b>	<b>5,20</b>