

starters

Bloody Mary Salad with beetroot, chili, nuts, baby spinach, mint & gratinée goatcheese	12,90
Goose liver Crème brûlée with gojiberries and briochetoast	14,90
Styrian Octopuscarpaccio with runner beans, bacon, pumpkin seed oil, lambs lettuce & horseradish	16,90
Les escargots (snails) 1/2 dozen, gratinated, with toasted bread	14,90
Fish (erln) & chips fried calamari & little fish with garlic yoghurt dip & homemade potatoechips	12,90
Chili shrimps with wild herbs and toasted foccacia	16,90
Beef tartare (with chilli on request) from pasture fed beef, with toast bread and butter	14,90
"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	19,90

soups

Daily soup	5,90
Creamy chestnut ginger soup	6,90
Beef bouillon with root vegetables, noodles & beef slices & crispy focaccia	8,90

maindishes

Creamy risotto from the yellow thai curry (smooth, aromatic)	
with colorful vegetables	14,90
with sesame - chicken	18,90
with crispy sea bass filet	24,90
Homemade potatoe gnocchi	16,90
with creamy dolcelatte sauce & dates	
Homemade nudeltascherl (ravioli)	14,90
with basil - tomatoe filling, parmesan & roasted pine nuts	
Buckwheat - noodles (vegan)	16,90
mit colored vegetables, lemongras, baby - spinach, & pomegranates	
Trilogy from sea bass, prawn & octopus	26,90
on fregola sarda with mediterranean herbs, dried tomatoes, olives & pecorino	
Styrian chicken breast	18,90
with lemon - thym - bacon risotto	
Roasted Veal liver slices	19,90
with mashed potatoes & crispy fried onions	
"Wiener Schnitzel" (veal escalope)	21,90
with potato - lambs lettuce salad	
Breast of duck	22,90
with orange - ginger red cabbage & roasted brioche dumplings	
Wild boar medaillons	24,90
with pumpkin - polenta & zucchini - ginger vegetables	
Rib Eye Steak from Uruguay Angus Beef	32,90
with Brussel sprouts, pumpkin slices, green pepper sauce & crispy potatoes	

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

dessert

Plum jelly - poppy seed crème brûlée	6,90
Brioche Pancake with vanilla - amaretto cream & pomegranates	7,40
Porzellan chocolate cake with bourbon vanilla ice cream & hot raspberries	7,20
Warm egg liquor with dried plum, whipped cream and cinnamon	4,90
Apricot ice cream dumplings in brittle coat & fresh fruits	5,40
Hot love with bourbon vanilla ice cream, warm raspberries & whipped cream	6,90
Lemon wodka sorbet in minty prosecco bath & fruits	8,90
Chocolate fondue (milk, dark or white chocolate) with fresh fruits	10,90
Dessert selection à la Porzellan	11,90
Cheese plate with nuts, fruits & fig mustard	12,90
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	4,60

salads

Roast beef & goat cheese slices on mixed salad with yogurt - chives sauce	12,20
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
Bloody Mary Salad with beetroot, chili, nuts, baby spinach, mint & gratinée goatcheese	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	6,60
Rocket salad with cherry tomatoes & parmesan	4,90
Salad garnish (side dish)	3,90
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.

breakfast

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

French toast with fruits, maple syrup & alot of whipped cream		6,90
Quinoa oats porridge with organic oat milk, roasted fruit ragout & honey		7,90
Good morning breakfast scrambled eggs with tomatoes, bread with chivesbutter		9,90
Fit for the day bread with fried ham, chorizo, avocado, egg & sourcream		10,90
Mexican breakfast full grain tortilla, scrambled egg, vegetable salsa, avocado & sour cream		10,90
British breakfast Baked beans with bacon, fried egg, beef tatar, toast, butter		11,90
Sesame bagel <u>with smoked Kulmer salmon or Roastbeef</u> with lime cream cheese, radish & cress	Beef Salmon	9,90 11,90
Porzellan breakfast 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		12,90
Styrian scrambled eggs with pumpkin seed oil		4,90
Ham & eggs / bacon & eggs (2 eggs)		6,90
Chives - butter bread		2,90
Egg sunny - side up		1,90
Soft boiled egg		1,40
1 peeled boiled egg in a glass		2,20
Wholegrain muesli with fresh fruits, with milk or yoghurt		4,90
Butter croissant / gluten free bread rolls		2,90
Bread roll / brown bread		1,60
Marmelade / Honig / Nutella / Butter		1,40
Fresch vitamin drink apple / carrot / celery / ginger	0,25l	4,90
Ω 3 - juice red beet, apple, linseed	0,25l	4,40
Fresh orange juice	0,25l	4,60