

starters

Watermelon, Blueberries & Fetacheese with mint & fleur de sel	11,90
Aubergine - Olives Tatar with roasted chanterelle & topinambur chips	14,90
Vitello Tonnato mit herb pesto & sesame grissini	15,90
Roasted Octopus & Artichoke with chorizio, parmesan & olives	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 potatoechips	15,90
Chili Shrimps with wild herbs and toasted foccacia	18,90
Beef Tatar (with chilli on request) from pasture fed beef, with toast bread and butter	16,90
"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	22,90

soups

Daily soup	5,90
Cold Gazpacho Soup with bread croûtons	8,90
Creamy Celery - Apple - Lime Soup wth fresh cress	7,90

maindishes

Roasted baby - chanterelles with egg <u>or</u> bacon, parsley potatoes <u>or</u> leaf salad	22,90
Creamy chanterellerisotto with rosemary peach slices	18,90
Fregola Sarda " sardinian pasta " with mediterranean herbs, dried tomatoes, olives & pecorino	18,90
Homemade nudeltascherl (ravioli) with basil - tomato filling, parmesan & roasted pine nuts	17,90
Crispy sea bass filet with colorful vegetables & potato cubes	27,90
Trilogy from octopus, prawn & sea bass on creamy mango - chili risotto	28,90
Caesar Salad with styrian chicken breast with lettuce salad, apple, crunchy nuts, capers, parmesan & cherry tomatoes	21,90
Roasted veal liver slices with creamy potatoe - apple puree & sugar snaps	22,90
"Wiener Schnitzel" (veal escalope) with potato - lamb's lettuce salad	24,90
Pink Barbarie - Duck slices on sweet potatoe puree & mango - salsa	25,90
Flank steak from Texas Herford Beef with creamy chanterelle & crispy potatoe dumplings	32,90
Rib Eye Steak from Uruguay Angus Beef with rosemary vegetables & crispy potatoes	38,90

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

salads

Roast beef & goat cheese slices on mixed salad with yogurt - chives sauce	14,90
Styrian roast chicken (fried) salad chicken thigh on potato - lambs lettuce salad	15,90
Crispy sea bass filet on colorful leaf lettuce with roasted caschew nuts & lime	16,90
Octopus & prawns on leaf salad with cantaloupe melon & avocado	18,90
Roasted tofu cubes & quinoa with sweet chili & sesame on rocket, radish, mango salad	13,90
Earth and air fried potatoes and bacon slices with boiled egg runner beans on marinated lettuce	12,90
Runner bean salad with lambs lettuce, red onions, pumpkin seed oil & horseradish	7,40
Rocket salad with cherry tomatoes & parmesan	6,20
Salad garnish (side dish)	4,90
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.

dessert

Crème brûlée		7,90
Cantuccini - strawberry tiramisu		7,90
Tarte au citron	–	7,90
with fresh berries	–	
Porzellan chocolate cake		7,90
with bourbon vanilla ice cream & hot raspberries		
Apricot ice cream dumplings in brittle coat	& fresh fruits	5,90
Hot love	with bourbon vanilla ice cream, warm raspberries & whipped cream	7,90
Vienna Iced Coffee		7,90
with bourbon vanilla ice cream & amarettini		
Lemon wodka sorbet	in minty prosecco bath & fruits	9,90
Chocolate fondue		12,90
<u>(milk, dark or white chocolate)</u>		
with fresh fruits		
Dessert selection à la Porzellan		12,90
Cheese plate	with nuts, fruits & fig mustard	14,90
Beerenauslese	<i>Kracher</i>	7,90
	<i>1/16</i>	

snacks

Porzellan sandwich		15,90
chicken thigh, bacon, rocket salad, dried tomatoes, cucumber & cocktail sauce with homemade chips		
"Pair with wine" plate		16,90
selection of different kinds of ham, chorizo, parmesan oliven & brown bread chips		
Pan fried Toast sandwich		7,90
ham, chorizo, cheese		
Big green Olives and parmesan		5,90