

## starters

<b>Chicory - Grapefruit Salad</b> with radish, sugar snaps, blueberries, roasted walnuts & wild herbs	<b>11,90</b>
<b>Burattini</b> with strawberries, white asparagus, rucola & grissini	<b>13,90</b>
<b>Octopuscarpaccio</b> with jamón ibérico paleta & green asparagus	<b>16,90</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>12,90</b>
<b>Chili shrimps</b> with wild herbs and toasted foccacia	<b>15,90</b>
<b>Beef tartare (with chilli on request)</b> from pasture fed beef, with toast bread and butter	<b>14,90</b>
<b>"Chef's" Beef Tatar</b> a bit bigger, a bit hotter, with sunnysideup egg, olives sour cream - mayonnaise, red onion, chrispy potato slices and toasted brown bread	<b>18,90</b>

## soups

<b>Daily soup</b>	<b>5,90</b>
<b>Cream of asparagus soup</b>	<b>6,90</b>
<b>Neapolitan fish soup</b> with shrimps, scallops, mussels & crispy foccacia	<b>14,90</b>

## main dishes

## main courses

<b>Creamy asparagusrisotto</b> with radishes	<b>15,90</b>
<b>White and green asparagus</b> with sauce hollandaise & chervil potatoes	<b>18,90</b>
<b>additional ham or bacon</b>	<b>2,50</b>
<b>"Fregola Sarda" - sardinian Pasta</b> with shiitake mushrooms, dried tomatoes, olives & pecorino	<b>16,90</b>
<b>Homemade nudeltascherl (ravioli)</b> with basil - tomatoe filling, parmesan & roasted pine nuts	<b>14,90</b>
<b>Saltimbocca from sea bass</b> with creamy asparagus ragout, potatoes cubes & wild herbs	<b>23,90</b>
<b>Trilogy from scallop, prawn &amp; octopus</b> on mango - chili risotto	<b>25,90</b>
<b>Caesar Salad with styrian chicken breast</b> with lettuce hearts, capers, anchovies, parmesan & cherry tomatoes	<b>18,90</b>
<b>"St. Louis Style" pork ribs</b> with honey - rosemary - ginger marinade, coleslaw salad & crispy small potatoe dumplings	<b>18,90</b>
<b>"Wiener Schnitzel" (veal escalope)</b> with potato - lamb's lettuce salad	<b>19,90</b>
<b>Pink slices of lambsteak</b> with styrian polenta, roasted apricots & king oyster mushroom	<b>22,90</b>
<b><u>Flank Steak from Texas Hereford Beef</u></b>	<b>28,90</b>
<b><u>Rib Eye Steak from Uruguay Angus Beef</u></b> with potato gratin, dijon mustard, & green asparagus	<b>29,90</b>

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

## d e s s e r t

<b>Lemon - orange crème brûlée</b>		<b>6,60</b>
<b>Nougat tarte</b> with fleur de sel		<b>6,90</b>
<b>Mascarpone bourbonvanille mousse</b> with beeries & amarettini		<b>6,60</b>
<b>Porzellan chocolate cake</b> with bourbon vanilla ice cream & hot raspberries		<b>6,40</b>
<b>Apricot ice cream dumplings in brittle coat</b> & fresh fruits		<b>5,20</b>
<b>Iced coffee</b> with bourbon vanilla ice cream & whipped cream		<b>6,90</b>
<b>Hot love</b> with bourbon vanilla ice cream, warm raspberries & whipped cream		<b>6,90</b>
<b>Lemon wodka sorbet</b> in minty prosecco bath		<b>7,90</b>
<b>Chocolate fondue</b> <u>(milk, dark or white chocolate)</u> with fresh fruits		<b>9,90</b>
<b>Dessert selection à la Porzellan</b>		<b>9,90</b>
<b>Cheese plate</b> with nuts, fruits & fig mustard		<b>10,90</b>
<b>Beerenauslese</b> <i>Kracher</i>	<i>1/16</i>	<b>5,80</b>

## s n a c k s

<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>4,60</b>

## s a l a d s

<b>Roast beef &amp; goat cheese slices</b> on mixed salad with yogurt - chives sauce	<b>9,90</b>
<b>Styrian roast chicken (fried) salad</b> chicken thigh on potato - lambs lettuce salad	<b>11,90</b>
<b>Crispy pikeperch slices</b> on colorful leaf lettuce with roasted caschew nuts & lime	<b>14,90</b>
<b>Chicory - Grapefruit Salad</b> with radish, sugar snaps, blueberries, roasted walnuts & wild herbs	<b>11,90</b>
<b>Oriental lentil salad</b> with mint yogurt & falafel balls	<b>11,90</b>
<b>Roasted tofu cubes &amp; quinoa</b> with sweet chili & sesame on rocket, radish, mango salad	<b>10,40</b>
<b>Earth and air</b> fried potatoes and bacon slices with boiled egg runner beans on marinated lettuce	<b>9,90</b>
<b>Runner bean salad</b> with lambs lettuce, red onions & pumpkin seed oil	<b>5,90</b>
<b>Rocket salad</b> with cherry tomatoes & parmesan	<b>4,40</b>
<b>Salad garnish (side dish)</b>	<b>3,60</b>
<b>Various bread rolls</b>	<b>1,00</b>
<b>House bread</b>	<b>1,00</b>
<b>Gluten free bread rolls</b>	<b>2,50</b>

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