

## starters

<b>Blueberry - Cucumber Salad</b> with Goatcheese, fresh coriander & crispy Falafelballs	<b>11,90</b>
<b>Wild duck liver crème brûlée</b> with Goji berries & butter brioche toast	<b>14,90</b>
<b>Octopus &amp; roasted artichoke</b> with jamón ibérico paleta & olives	<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>Creamy chestnut - ginger soup</b>	<b>6,90</b>
<b>Neapolitan fish soup</b> with shrimps, fish, mussels & crispy focaccia	<b>14,90</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>Blueberry - Cucumber Salad</b> with Goatcheese, fresh coriander & crispy Falafelballs	<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.*

## **m a i n d i s h e s**

<b>"Fregola Sarda" - sardinian Pasta</b> with shiitake mushrooms, dried tomatoes, olives & pecorino	<b>16,90</b>
<b>Creamy kohlrabi risotto</b> with roasted small radish & fresh horseradish	<b>12,90</b>
<b>Homemade nudeltascherl (ravioli)</b> with basil - tomatoe filling, parmesan & roasted pine nuts	<b>14,90</b>
<b>Roasted sea bass filet</b> with rosemary - vegetables & potatoe slices	<b>22,90</b>
<b>Trilogy from sea bass, prawn &amp; octopus</b> on mango - chili risotto	<b>24,90</b>
<b>Barbarie duck breast</b> with sweet potato puree and & lychee	<b>20,90</b>
<b>"Wiener Schnitzel" (veal escalope)</b> with potato - lambs lettuce salad	<b>19,90</b>
<b>Pink veal liver slices</b> with parsnips puree, portwine shallots & crispy celery	<b>18,90</b>
<b>Venison Osso Buco</b> with chestnut - potatoe dumplings, brussel sprouts & pear vegetables	<b>24,90</b>
<b>Flank Steak from Texas Hereford Beef</b> with honey - chili - fennel & homemade polenta fries	<b>26,90</b>

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

## dessert

<b>Egg liqueur - Cheesecake</b> with rostaed nuts & sour cherries	<b>6,60</b>
<b>Brioche Pancake</b> with vanilla - amaretto cream & sweet apple slices	<b>6,80</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>	<b>5,20</b>
<b>Hot love</b> with bourbon vanila 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> (milk, dark or white chocolate) 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>	<b>1/16 5,80</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>4,60</b>