

starters

Colored Spring awakening Salad with spring vegetables, crispy nuts, & herb - fetacheese	12,90
Vitello Tonnato mit wildgarlic pesto & herbs	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
Creamy Wild - Garlic Soup with black bread croûtons	7,20
Chicken - coconut soup with vegetables & chicken slices	9,90

maindishes

Creamy yellow thai curry (smooth, aromatic)	
with colorful vegetables & basmatrice	17,90
with sesame - chicken & basmatrice	21,90
with prawns & basmatrice	28,90
Wild Garlic - Potato Gnocchi	17,90
with roasted beetroot & parmesanchips	
Homemade nudeltascherl (ravioli)	17,90
with basil - tomatoe filling, parmesan & roasted pine nuts	
Fregola Sarda " sardinian pasta "	18,90
with shiitake, mediterrian herbs, dried tomatoes, olives & pecorino	
Crispy sea bass filet	27,90
with spring vegetables & potatoes cubes	
Scallop & Octopus	28,90
with wild garlic risotto & crispy greaves	
Gratiné chicken breast	20,90
with wild garlic pastry - rice & vegetables slices	
"St. Louis Style" pork ribs	22,90
with honey - rosemary - ginger marinade, coleslaw salad & chrispy sweet potato slices	
"Wiener Schnitzel" (veal escalope)	24,90
with potato - lambs lettuce salad	
Pink lamb steak slices	26,90
with creamy beluga lentils & red pepper cream	
Roasted veal liver slices	22,90
with white polenta, sugar snaps & topinambour chips	
Rib Eye Steak from Uruguay Angus Beef	36,90
with spring vegetables & crispy potatoes	

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

dessert

Curd cheese dumplings with cinnamon crumbs & vanilla - amaretto sauce	8,40
"Somlauer Nockerl" with vanillacream, chocolate sauce, raisins, rum & roasted almonds	8,20
Caramel - Orange - Rosmary Panna Cotta	7,90
Porzellan chocolate cake with bourbon vanilla ice cream & hot raspberries	7,90
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 with bourbon vanilla ice cream & amarettini	7,90
Lemon wodka sorbet in minty prosecco bath & fruits	9,90
Chocolate fondue <u>(milk, dark or white chocolate)</u> with fresh fruits	12,90
Dessert selection à la Porzellan	12,90
Cheese plate with nuts, fruits & fig mustard	14,90
Beerenauslese <i>Kracher</i>	1/16 7,90

snacks

Porzellan sandwich chicken thigh, bacon, rocket salad, dried tomatoes, cucumber & cocktail sauce with homemade chips	15,90
"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	7,90
Big green Olives and parmesan	5,90

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, prawn & Scallop on leaf salad with 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.