

starters

Bloody Mary Salad	12,90
with beetroot, chili, nuts, baby spinach, mint & gratinée goatcheese	
Styrian Vitello	14,90
with pumpkinchutney, pumpkin seed oil, lamb's lettuce & fresh horseradish	
Octopuscarpaccio	16,90
with aubergine-olive tatar & topinambour chips	
Les escargots (snails)	14,90
1/2 dozen, gratinated, with toasted bread	
Fish (erln) & chips	12,90
fried calamari & little fish with garlic yoghurt dip & homemade potatoechips	
Chili shrimps	16,90
with wild herbs and toasted foccacia	
Beef tartare (with chilli on request)	14,90
from pasture fed beef, with toast bread and butter	
"Chef's" Beef Tatar	19,90
a bit bigger, a bit hotter, with sunnysideup egg, olives sour cream - mayonnaise, red onion, crispy sweet potato slices and toasted brown bread	

soups

Daily soup	5,90
Pumpkin cream soup	6,40
Beef bouillon	8,90
with root vegetables, noodles & beef slices & crispy foccacia	

s a l a d s

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	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

m a i n d i s h e s

Pumpkincurry from hokkaido & butternut - pumpkin with jasmine rice (vegan)	14,90
with sesame - chicken & jasmine rice	18,90
with pramns & jasmine rice	24,90

Creamy pumpkinrisotto with feta cheese	16,90
Homemade nudeltascherl (ravioli) with basil - tomatoe filling, parmesan & roasted pine nuts	14,90
Buckwheat - noodles (vegan) mit colored vegetables, lemongras, baby - spinach, & pomegranates	16,90
Crispy sea bass filet with chorizo - fregola sarda	24,90
Trilogy from sea bass, prawn & octopus on sepia - tomatoe fettucchine	26,90
Styrian chicken breast with sweet potatoes purée & broccoli floret	18,90
"St. Louis Style" pork ribs with honey - rosemary - ginger marinade, coleslaw salad & crispy sweet potato slices	19,90
"Wiener Schnitzel" (veal escalope) with potato - lambs lettuce salad	21,90
Braised veal " Tafelspitz" with lemon - thymrisotto	22,90
Wild boar medaillons with pumpkin - polenta & zucchini - ginger vegetables	24,90
Rib Eye Steak from Uruguay Angus Beef with Brussel sprouts, pumpkin slices, green pepper sauce & crispy potatoes	32,90

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

d e s e r t

desserts

Caramel - rosmery panna cotta	6,90
Fig - walnut tiramisu	6,90
Curd cheese dumplings with poppyseed and plum jelly	6,90
Porzellan chocolate cake with bourbon vanilla ice cream & hot raspberries	7,20
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 <u>(milk, dark or white chocolate)</u> 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	6,90

ham, chorizo, cheese

Big green Olives and parmesan

4,60