

starters

Bloody Mary salad with red beet, chili, nutts, baby spinach, mint & au gratin goat cheese	11,90
Moroccan Pumpkin - Quinoa camisole with wild herb salad and sour cream	10,90
Wild duck liver crème brûlée with Goji berries & butter brioche toast	12,90
Octopus & roasted artichoke with jamón ibérico paleta & olives	14,90
Les escargots (snails) 1/2 dozen, gratinated, with toasted bread	13,50
Fish (erln) & chips fried calamari & little fish with garlic yoghurt dip & homemade potatoechips	11,90
Chili shrimps with wild herbs and toasted foccacia	14,90
Beef tartare (with chilli on request) from pasture fed beef, with toast bread and butter	12,90
"Chef's" Beef Tatar a bit bigger, a bit hotter, with sunnysideup egg, olives sour cream - mayonnaise, red onion, chrispy potato slices and toasted brown bread	17,90

soups

Daily soup	5,60
Creamy pumpkin soup made of Butternut pumpkin & Hokkaido pumpkin	5,90
Neapolitan fish soup with shrimps, pike perch, mussels & crispy focaccia	12,90

maindishes

Homemade potato Gnocchi	12,90
in light parmesan - white wine sauce with wild herb pesto & red beet	
Styrian pumpkin sweet potato chickpeas ragout	14,90
with crispy pumpkin seeds rice balls & fresh horseradish	
Creamy pumpkin risotto	12,90
with flamed sheep cheese	
Homemade nudeltascherl (ravioli)	12,90
with basil - tomatoe filling, parmesan & roasted pine nuts	
Prawns & octopus	22,90
with pumpkin pear plum curry	
Crispy pike perch filet	21,90
on rosemary butter vegetables	
Barbarie duck brest	19,90
with sweet potato puree and & lychee	
"Wiener Schnitzel" (veal escalope)	18,90
with potato - lambs lettuce salad	
Pink veal medallion	20,90
with waldviertler blue poopy seed on cauliflower puree & moroccan carrots	
Wild boar medaillons in bacon coat	20,90
with ginger orange red cabbage salad & fluffy brioche dumplings	
Beef steak from uruguay angus beef	26,90
with roasted wild mushrooms & crispy potato dumplings	

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

d e s s e r t

Cantuccini fig tiramisu	6,40
Curd nougat dumplings on orange paste	6,80
Crème brûlée with poppy seeds & plum jam	6,60
Porzellan chocolate cake with bourbon vanilla ice cream & hot raspberries	6,40
Apricot ice cream dumplings in brittle coat	5,20
Hot love with bourbon vanilla ice cream, warm raspberries & whipped cream	6,90
Viennese ice cream coffee with bourbon vanilla ice cream & whipped cream	6,60
Lemon wodka sorbet in minty prosecco bath	7,90
Chocolate fondue <u>(milk, dark or white chocolate)</u> with fresh fruits	9,90
Dessert selection à la Porzellan	9,90
Cheese plate with nuts, fruits & fig mustard	10,90
Beerenauslese <i>Kracher</i>	<i>1/16</i> 5,80

s n a c k s

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	14,90
Pan fried Toast sandwich ham, chorizo, cheese	6,90
Big green Olives and parmesan	4,60

s a l a d s

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

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