

## starters

<b>Bloody mary salad</b>	<b>10,90</b>
with red beet, chili, nuts, baby spinach, mint & au gratin goat cheese	
<b>Chili shrimps (with herbs)</b>	<b>13,20</b>
glaze roasted, chili oil, toast bread	
<b>Beef tartare (with chilli on request)</b>	<b>12,90</b>
from pasture fed beef, with toast bread and butter	
<b>"Chef's" Beef Tatar</b>	<b>17,90</b>
a bit bigger, a bit hotter, with sunnysideup egg, olives sour cream - mayonnaise, red onion, crispy potato slices and toasted brown bread	

## soups

<b>Creamy pumpkin soup</b>	<b>5,90</b>
made of Butternut pumpkin & Hokkaido pumpkin	

## maindishes

<b>Homemade nudeltascherl (ravioli)</b>	<b>12,90</b>
with basil - tomatoe filling, parmesan & roasted pine nuts	
<b>Styrian hokkaido pumpkin curry</b>	<b>14,90</b>
with pumpkin seed oil, fresh horseradish and black rice	
<b>Chicken breast from styrian country chicken</b>	<b>17,90</b>
with ricotta lime filling, on creamy pumpkin - pimento risotto	
<b>"Wiener Schnitzel" (veal escalope)</b>	<b>18,90</b>
with potato - lambs lettuce salad	

[viele Speisen können wir auch laktose, glutenfrei oder vegan zubereiten]

## dessert

<b>Creamy fig tiramisu</b> with caramelized nuts	<b>6,40</b>
<b>Nougat - Fleur de Sel Mousse</b> on orange - cointreau base	<b>6,60</b>
<b>"Porzellan" chocolate cake</b> with bourbon vanilla ice cream and warm raspberry sauce	<b>6,40</b>
<b>Plum ice cream dumplings with poppy seed coating</b> and fresh fruits	<b>5,20</b>
<b>Lemon-Vodka sorbet in prosecco mint bath</b> in prosecco mint 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>Les escargots (snails)</b> 1/2 dozen, gratinated, with toasted bread	<b>13,50</b>
<b>Fish (erln) &amp; chips</b> fried calamari & little fish with garlic yoghurt dip & homemade potatochips	<b>10,90</b>
<b>Porzellan sandwich</b> chicken thigh, bacon, rocket salad, dried tomatoes, cucumber and cocktail sauce with homemade chips	<b>12,90</b>
<b>"Pair with wine" plate</b> mit Ibérico Paleta, lardo ham, chorizo, parmesan olives & dark bread chips	<b>14,90</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>10,90</b>
<b>Crispy pike-perch slices</b> on colorful lettuce with roasted cashew nuts and limes	<b>12,90</b>
<b>Roasted tofu cubes</b> with sweet chili and sesame on rocket, radish, mango salad	<b>9,40</b>
<b>Earth and Air</b> fried potatoes and bacon slices with runner beans on marinated lettuce	<b>8,90</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	<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.*

## s p e c i a l a p e r i t i v

<b>Organic cucumber cantaloupe vodka</b> on ice with a dash of Tonic Water	<b>0,1l 8,90</b>
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# breakfast

*MO-FR until 11:30; Holidays until 15:00*

<b>Small awakening</b>	<b>5,90</b>
2 bread rolls, butter, jam / honey / nutella, 1/8l fresh orange juice	
<b>Oats-porridge</b>	<b>6,90</b>
Roasted bananas with fruit ragout & 1/8l fruit-vegetable juice	
<b>Good morning breakfast</b>	<b>8,40</b>
Scrambled eggs with tomatoes, bread with chives and butter, 1/8l Ω 3 - juice	
<b>Fit for the day bread</b>	<b>9,90</b>
With fried ham, chorizo, avocado, egg, sourcream, & 1/8 Ω3-Drink	
<b>British breakfast</b>	<b>10,90</b>
Baked beans with bacon, fried egg, beef tartare, toast, butter & 1/8l fruit-vegetable juice	
<b>Porzellan breakfast</b>	<b>12,90</b>
Bread roll, house bread, croissant, butter, jam / honey / nutella, ham, bacon, brie, cheese, soft boiled egg, whole grain fruit muesli, 1/8l fresh orange juice	
<b>Ham &amp; Eggs / Bacon &amp; Eggs (2 eggs)</b>	<b>5,80</b>
<b>Scrambled eggs</b> with ham/tomatoes/cheese	<b>4,90</b>
<b>Styrian scrambled eggs</b> with pumpkin seed oil	<b>4,40</b>
<b>Egg sunny - side up</b>	<b>1,90</b>
<b>Soft boiled egg</b>	<b>1,40</b>
<b>1 peeled boiled egg in a glass</b>	<b>2,20</b>
<b>2 peeled boiled eggs in a glass</b>	<b>3,90</b>
<b>Chives - butter bread</b>	<b>2,90</b>
<b>Wholegrain muesli</b> with fresh fruits, in milk or yoghurt	<b>4,90</b>
<b>French toast</b> with fruits, yoghurt and maple syrup	<b>6,20</b>
<b>Serving of ham / chorizo / salami / gouda or brie</b>	<b>3,20</b>
<b>Bread roll / Bread roll with</b>	<b>1,60</b>
<b>Whole grain bread</b>	<b>1,00</b>
<b>Gluten free bread rolls</b>	<b>2,50</b>
<b>Butter croissant</b>	<b>2,50</b>
<b>Jam / honey / nutella</b>	<b>1,40</b>
<b>Butter</b>	<b>1,00</b>
<b>Fresh juices</b> carrot / apple-carrot / orange	<b>0,25l 4,40</b>
<b>Ω 3 - juice</b> Red beet juice, cloudy apple juice, linseed	<b>0,25l 4,40</b>