

starters

Bloody Mary Salad with beetroot, chili, nuts, baby spinach, mint & gratinée goatcheese	12,90
Styrian "Arancini di Riso" crispy risotto balls with pumpkin chutney, runner beans & fresh horseradish	14,90
Vitello Tonnato mit herb pesto & sesame grissini	16,90
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
Pumpkin cream soup	6,90
"Minestrone" - mediterranean vegetable soup mit orecchiette & parmesan	7,90

maindishes

Pumpkincurry from hokkaido & butternut - pumpkin with basmati rice (vegan)	16,90
with sesame - chicken & basmati rice	20,90
with prawns & basmati rice	26,90
Creamy pumpkinrisotto with feta cheese	17,90
Georgian 6 herbs ragout (vegan) with eggplant, red pepper, mango & crispy falaffel	19,90
Homemade nudeltascherl (ravioli) with basil - tomatoe filling, parmesan & roasted pine nuts	17,90
Crispy sea bass filet with colorful vegetables & potatoes cubes	27,90
Trilogy from octopus, prawn & sea bass on creamy mango - chili risotto	28,90
Styrian chicken breast with red rice, broccoli floret & almonds	21,90
Roasted veal liver slices with creamy poatoe - apple puree & sugar snaps	22,90
"Wiener Schnitzel" (veal escalope) with potato - lambs lettuce salad	24,90
Pink Barbarie - Duck slices on sweet potatoe puree & mango - salsa	25,90
Wild boar medaillons with pumpkin seed - polenta & zucchini - ginger vegetables	26,90
Rib Eye Steak from Uruguay Angus Beef with pumpkin slices, green pepper sauce & crispy potatoes	38,90

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

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 & prawns 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.

dessert

Nougat Mousse with fleur de sel & caramel	8,20
Curd cheese dumplings with poppyseed and plum jelly	8,90
Fudgy Pumpkin Cake with bourbon vanilla ice & pumpkin seed oil	8,20
Porzellan chocolate cake with bourbon vanilla ice cream & hot raspberries	8,20
Apricot ice cream dumplings in brittle coat & fresh fruits	6,20
Hot love with bourbon vanilla ice cream, warm raspberries & whipped cream	8,20
Lemon wodka sorbet in minty prosecco bath & fruits	10,90
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	16,90
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 olives & brown bread chips	16,90
Pan fried Toast sandwich ham, chorizo, cheese	7,90
Big green Olives and parmesan	5,90