

starters

Moroccan beluga lentils salad with pumpkin - cottagecheese balls	14,90
Bresaola Carpaccio with rocket salad & pumpkin chutney	15,90
Scallop & Octopus in crispy tempura with sweet chili -asia salad	17,98
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	14,90
Chili shrimps with wild herbs and toasted foccacia	17,90
Beef tartare (with chilli on request) from pasture fed beef, with toast bread and butter	15,90
"Chef's" Beef Tatar a bit bigger, a bit hotter, with sunnysideup egg, olives sour cream - mayonnaise, red onion, crispy sweet potato slices and toasted brown bread	21,90

soups

Daily soup	5,90
Pumpkin cream soup	6,90
Neapolitan fish soup with shrimps, scallops, mussels	14,90

maindishes

Pumpkincurry from hokkaido & butternut - pumpkin with basmati rice (vegan)	15,90
with sesame - chicken & basmati rice	19,90
with prawns & basmati rice	26,90
Creamy pumpkinrisotto with feta cheese	16,90
Homemade nudeltascherl (ravioli) with basil - tomatoe filling, parmesan & roasted pine nuts	15,90
Buckwheat - noodles (vegan) mit colored vegetables, lemongras, baby - spinach, & pomegranates	17,90
Crispy sea bass filet with rosemary vegetables	25,90
Trilogy from scallop, prawn & octopus on sepia - tomatoe fettucchine	27,90
Styrian chicken breast with red rice & broccoli floret	19,90
"St. Louis Style" pork ribs with honey - rosemary - ginger marinade, coleslaw salad & chrispy sweet potato slices	20,90
"Wiener Schnitzel" (veal escalope) with potato - lambs lettuce salad	22,90
Roasted " Rindsbackerl" with onioncream & sugar snaps	20,90
Wild boar medaillons with pumpkin - polenta & zucchini - ginger vegetables	24,90
Rib Eye Steak from Uruguay Angus Beef with pumpkin slices, green pepper sauce & crispy potatoes	32,90

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

dessert

Caramel - rosmery panna cotta		6,90
Fig - walnut cheese cake		7,20
Curd cheese dumplings with poppyseed and plum jelly		7,20
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		12,90
Dessert selection à la Porzellan		12,90
Cheese plate with nuts, fruits & fig mustard		14,90
Beerenauslese <i>Kracher</i>	<i>1/16</i>	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 olives & brown bread chips		16,90
Pan fried Toast sandwich ham, chorizo, cheese		6,90
Big green Olives and parmesan		4,60

salads

Roast beef & goat cheese slices on mixed salad with yogurt - chives sauce	12,90
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
Octopus, prawn & Scallop on leaf salad with avocado	18,90
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 & horseradish	6,90
Rocket salad with cherry tomatoes & parmesan	5,90
Salad garnish (side dish)	4,20
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.