

Vorspeisen

starters

Rapunzelsalat / gebratener Speck
Champignons / Kartoffeldressing / Croûtons **10,00 €**

Lambs Lettuce / fried bacon / mushrooms / potato dressing / croutons

8/13/19/22/27

Geräucherte Barberieentenbrust
Kürbissalat mit Curry - Ahornmarinade
Pflaumen - Balsamicoglace / Kürbischips **17,50 €**

smoked Barberie duck breast / pumpkin salad with curry-maple marinade
plums - balsamico glaze / pumpkin chips

2/7/13

Karamellierter Ziegenkäse / kandierte Walnuss / Honig
Portweinfeige / Wildkräutersalat **15,50 €**

Caramelized goat cheese / candied walnut / honey
Port wine fig / baby leaf salad

13/20

Salat von frischem Grünkohl
Walnüsse / Granatapfel / Honig - Senfdressing / Baguette **10,50 €**

fresh kale salad / walnut / pomegranate / honey - mustard - dressing / baguette

13/20/22

Suppen

soups

Vegane Kürbis - Ingwersuppe / Kokosschaum / Kerne & Öl **9,00 €**

Vegan pumpkin-ginger soup / coconut espuma / seeds & oil

Rahmsuppe von Waldpilzen / Crème fraîche / Croûtons **9,00 €**

Cream soup of wild mushrooms / crème fraîche / croutons

8/13/19/21

"Soup of the day" **8,50 €**

Suppe nach Tagesempfehlung

fish

27,00 €

mixed fried fish fillets / Dijon mustard sauce / fried potatoes / cucumber salad

8/13/16/19/22

26,00 €

Fried herring fillets / potatoes and pumpkin / Noilly Prat sauce / fried onions

8/13/16/19/24

28,00 €

Grilled pike-perch fillet / leaf spinach / saffron sauce / basmati rice

8/13/16/19

vegan / vegetarian

19,50 €

vegan tagliatelle / sunflower - bolognese / salad

13

23,50 €

vegan chickpeas - pumpkin - masala / vegetable tempura / basmati rice

13/20

15,50 €

tyrolean spinach dumplings / parmesan sauce / browned butter

8/13/15/19

18,50 €

Vegetarian burger vegan pattie / salad / onions / tomatoes / barbecue relish

cheddar / brioche roll / coleslaw / sweet potato - french fries / chili mayonnaise

1/3/13/15/18/22

classic dishes

32,00 €

13/22/27

29,50 €

8/13/15/19

15,00 €

7/11/27

18,50 €

13/15/19/22

cheddar / brioche bun / coleslaw / sweet potato - french fries / chili mayonnaise

14,00 €

22/27

150 g 7,00 €

7/21/22/27

150 g 8,50 €

27

main dishes

roasted wild broccoli / Parmesan

8/13/15/19/22

18/23

Cranberry and Pear / Brussels Sprouts / bread dumplings

8/13/19/21/24

13/15/21

8/13/19/21



HOTEL AM SEE

Dessert

dessert

Karamellierter Kaiserschmarrn / Preiselbeeren / Apfelmus / Sahne	10,50 €
caramelized Kaiserschmarrn / cranberries / applesauce / cream	8/13/19/20
Kürbis - Crème brûlée / Kürbiskern - Krokant / Pistazieneiscreme	9,50 €
Pumpkin crème brûlée / pumpkin seed brittle / pistachio icecream	8/15/19/20
Schokoladen - Ingwerparfait / Rumzwetschgen / Schokoladencrumble	12,00 €
chocolate - ginger parfait / rum plums / chocolate crumble	8/13/15/19
"Steirer Eis"	7,50 €
Zwei Kugeln Vanille Eiscreme / Steirer Kernöl / Kürbiskernkrokant	
vanilla ice cream / pumpkin seed oil / Pumpkin seed brittle	8/19
Affogato / Vanille Eiscreme / frisch gebrühter Espresso	7,00 €
Affogato / vanilla ice cream / freshly brewed espresso	8/19

Eis

ice cream

Vanilleeiscreme	15/19
Schokoladeneiscreme	15/19
Haselnusseiscreme	15/19/20
Erdbeereiscreme	15/19
Stracciatellaeiscreme	15/19/20
Pistazieneiscreme	15/19
Salted Caramelleis	15/19
Joghurt - Himbeereis	15/19
vanilla, chocolate, hazelnut, strawberry, stracciatella, pistachio	
salted caramel, yogurt - raspberry	
pro Kugel - per scoop	3,00 €
Portion Sahne - whipped cream	2,00 €

Sorbets

sorbets

Zitronen - Sorbet**Himbeer - Sorbet****Mango - Sorbet**

lemon, raspberry, mango

pro Kugel - per scoop **3,00 €**