



TSCHEBULL

RESTAURANT
BEISL
BAR

COLD STARTERS

SPICY TARTAR OF SWEET OXEN with sour cream, horseradish & roasted bread	small 19,80 large 25,50
HOME-PICKLED SPICED SALMON with lamb's lettuce, tarragon-mustard dressing & potato crisp	18,00
BAKED CHICKEN SALAD WITH PUMPKIN SEED CRISP with lemon dressing, parsley & pumpkin seed pesto	16,50
BEETROOT FROM THE OVEN ^{VEGETARIAN} on farmer's yoghurt, with blood sorrel, orange varnish & blue poppy pesto	17,50
DILL CUCUMBER SALAD with farmer's sour cream	9,50

AUSTRIAN TAPAS

A VARIATION OF FIVE STARTERS TO SHARE
25,00

DELICACIES FROM THE STOCKPOT

PORCINI MUSHROOM SOUP with crispy suckling pig cheeks	15,00
BOILED BEEF CONSOMMÉ with root vegetables & semolina gnocchi	14,00

FISH & CO

HALIBUT IN A NUT AND SPICE CRUST on melted mushrooms with romaine hearts & mashed potatoes	39,50
FRIED COD on spicy beetroot chutney, horseradish foam & mashed potatoes	35,00



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STABLE & FOREST

CARINTHIAN CHEESE RAVIOLI <small>VEGETARIAN</small> Noodle dumplings, filled with herb-curd, with lettuce, brown butter & Scorzone truffle	28,00
PUMPKIN AND LEMON RISOTTO <small>VEGAN</small> with roasted carrots, savoy cabbage chips & sesame walnuts	28,50
CALF LIVER GLAZED IN MARJORANJUS with braised onions, fried apple & potato chive puree	29,00
PINK ROASTED SADDLE OF VENISON with Brussels sprouts, wild mushrooms & porcini ravioli	35,00
BEEF FILLET IN PEPPER CRUST with leaf spinach, shallots & brioche cake	36,50
CRISPY ROASTED ½ DUCK with spiced honey, red cabbage, potato dumplings & cranberries	39,50
ALT WIENER TAFELSPITZ prime boiled beef with cream spinach, apple horseradish, chives sauce & Austrian hash browns	29,80
WIENERSCHNITZEL OF VEAL with potato salad, green salad & cranberries	32,00

THE BEST OF OUR PATISSERIE

"DON'T CALL IT SACHERTORTE" the classic combination of finest dark chocolate & apricot	14,00
CRÈME BRÛLÉE with oranges & star anise ice cream	14,00
KAISERSCHMARRN caramelized Austrian style pancake with stewed plums & vanilla ice cream	14,00
VANILLA ICE CREAM & PUMPKIN SEED OIL with stewed plums & crunchy seeds	8,00

SALZBURGER NOCKERLN

TYPICAL AUSTRIAN SOUFFLÉ WITH RASPBERRIES
& VANILLA SAUCE | FOR MINIMUM 2 PEOPLE PREPARATION
TIME ABOUT 25 MIN.
19,00 p.p.