

## COLD STARTERS

TATAR OF WHITE OX with pickled mushrooms, & horseradish mayonnaise	small 19,80   27,00
RAW MARINATED WHITE TUNA with fruity paprika sauce pimentos & Petrossianfoam	21,00
LUKEWARM CRAYFISHES With tarragon, crispy cauliflower, & mustard-papaya-vinaigrette	21,00

## GARDEN FRESH

CESAR SALAD <sup>VEGAN</sup> with smoked eggplant, avocado & potatoe croutons	15,00
BEEF FROM THE OVEN <sup>VEGAN</sup> on farmer yoghurt with purple basil & blue poppy pesto	16,00

## AUSTRIAN TAPAS

A VARIATION OF FIVE STARTERS TO SHARE  
25,00

## DELICACIES FROM THE STOCKPOT

CREAM SOUP OF YELLOW BOLETUS with crispy suckling pig & broad beans	14,00
BOILED BEEF CONSOMMÉ with root vegetables & semolina gnocchi	13,00

## FISH & CO

SALMON TROUT CONFIT WITH LEMON THYME on melted mushrooms, cabbage sprouts, with potato fritters & smoked soubise	31,00
ROASTED PIKEPERCH on lens, beetroot, horseredish sauce & potatoes	34,00



# TSCHEBULL

RESTAURANT  
BEISL  
BAR

## STABLE & FOREST

### FESTONATI & BEECH MUSHROOMS <sup>VEGAN</sup>

with mushroom Bolognese, green asparagus & orange | 25,00

### CARINTHIAN CHEESE RAVIOLI <sup>VEGETARIAN</sup>

Noodle dumplings, filled with herb-curd,  
with lettuce, brown butter & summer truffle | 24,00

### LOIN OF THE MONASTERY PIG

with pumpkin cabbage, bacon pie  
& Chorizo jus | 29,50

### BRAISED BEEF

with pearl onions, creamed vegetables  
& crispy semolina strudel | 26,50

### ROAST BEEF WITH ONIONS OF POMERABIAN BEEF "DRY AGED"

with Zweigelt jus, mashed cauliflower, leaf spinach  
& potatoes with rosemary | 37,00

### CRISPY FRIED ½ DUCK

with spiced honey, red cabbage, potato dumplings  
& homemade quince cinnamon chutney | 33,00

### ALT WIENER TAFELSPITZ

prime boiled beef with cream spinach, apple horseradish,  
chives sauce & Austrian hash browns | 28,00

### WIENERSCHNITZEL OF VEAL

with potato salad, green salad  
& homemade Tyrolean lingo berry chutney | 28,00

## THE BEST OF OUR PATISSERIE

### SWEET VANILLA-SNOW

with Tahiti custard, currants & honey-ice-cream || 14,00

### VANILLA BISCUIT TIRAMISU

with spiced mandarins, cranberry sabayon  
& cranberry sorbet | 14,50

### KAISERSCHMARRN

caramelized Austrian style pancake  
with stewed plums & vanilla ice cream | 14,00

### VANILLA ICE CREAM & SEED OIL

with stewed apricot & crispy seeds | 8,00

## SALZBURGER NOCKERLN

TYPICAL AUSTRIAN SOUFFLÉ WITH RASPBERRIES  
& VANILLA SAUCE | FOR MINIMUM 2 PEOPLE PREPARATION  
TIME ABOUT 25 MIN. | 18,00 P.P