

## *Aperitif*

Glass Fili Prosecco	0,1 l	€ 3,90
Aperol Sprizz	0,2 l	€ 4,90
Hugo	0,2 l	€ 4,90
Lillet Berry	0,2 l	€ 4,90
Campari orange	0,2 l	€ 5,30
Glöcklhofer Special sparkling wine, soda water, violet syrup	0,2 l	€ 4,90

## *Starters & Soups*

<b>Pumpkin cream soup</b>		€ 6,90
pumpkin seed oil – pineapple crème fraiche (g, 4)		
<b>Grilled scallop and shrimp</b>		€ 12,90
warm Mediterranean vegetable tarte – rocket cream (a, b, c, d, i, 10)		
<b>Small salad</b>		€ 5,50
mixed seasonal lettuces – balsamic dressing (c, i, j)		
<b>Boiled fillet of beef soup</b>		€ 5,90
vegetable – brioche dumpling – chive (a, c, i)		

## *Main dishes*

<b>Norwegian salmon fillet "Chimichurri"</b> potato cream – autumn vegetables (d, g)	€ 23,50
<b>Wiener Schnitzel</b> bread crumbed and fried veal escalope cranberries – small side salad – parsley potatoes (a, c, g, j, k, 8)	€ 18,50
<b>Slices of roasted calf's liver</b> pear – balsamic jus – cashews – potato doughnuts (a, c, i, 1)	€ 16,90
<b>Sauerbraten of venison</b> dried fruit – almond spaetzle – quince red cabbage (a, c, i)	€ 19,90

## *Vegetarian & vegan dishes*

<b>Big salad plate</b> mixed seasonal lettuces – Italian vine tomatoes – corn organic cress – balsamic dressing (vegan)	€ 9,50
<b>Rocket ravioli</b> organic pumpkin cream – Parmesan (a, c, g)	€ 13,90

## *Bavarian delicacies*

<b>Braised beef goulash</b>	€ 16,90
small salad – sour cream – pretzel dumpling (a, c, g, i)	
<b>Fried chicken salad</b>	€ 15,50
roasted potato slices – bacon cubes – pumpkin seed oil (a, c, g, j, k, 8)	
<b>Organic cheese selection from the Alztaler Dairy</b>	€ 9,90
chutney – grapes – walnuts (c, g, h, i, k)	
<b>Cooked brisket of Simmental beef</b>	€ 17,90
root vegetable – apple horseradish – fried grated potatoes (a, g, i, 3)	

## *Autumn Special*

<b>Glöcklhofer beef burger</b>	€ 13,90
onion – bacon – buttered brioche – guacamole cheese – crunchy potatoes (a, c, 1, 2, 8, 11)	
<b>Teufelstoast</b>	€ 14,90
grilled medallions of pork fillet – whole grain toast homemade “spicy” sauce – sweet potato fries – salad (a, c, l, j)	

## *Children 's menu*

### **Organic rice pudding**

Arborio rice cooked in organic milk  
vanilla – stevia - fruits (a, c, g, i, 8)

€ 5,50

### **Mixed tortellini**

cherry tomato – freshly grated Parmesan (a, g)

€ 5,70

### **Schnitzel „Wiener Art“**

bread crumbed and fried turkey escalope  
French fries – ketchup (a, c, 8)

€ 6,50

### **Bazi**

empty plate with cutlery to drum, crayons + colouring picture

€ 0,00

## *Desserts*

<b>Warm apple strudel</b> vanilla sauce (a, c, g)	€ 6,50
<b>Lava chocolate cake</b> elder ice cream parfait "flower and berry" (a, c, g)	€ 8,90
<b>Organic cheese selection from the Alztaler Dairy</b> chutney – grapes – walnuts (c, g, h, i, k)	€ 9,90

## *Coffee and tea specialties*

Cup of coffee	€ 2,70
Espresso	€ 2,40
Double espresso	€ 3,20
Espresso macchiato	€ 2,60
Cappuccino	€ 3,30
Milk coffee	€ 3,30
Latte Macchiato	€ 3,30
Hot chocolate	€ 3,30
Glass of Ronnefeldt tea	€ 2,70
Pot of Ronnefeldt tea	€ 3,60