

Plat du jour

12.10 - 16.10

11.30 - 15.00

Original Tiroler Tafelspitz ~

~ Gröstel dazu

Snackkraut Salat 18,-

Miesmuscheln im Safran ~

Wurzelsud, Knoblauchbeuglette

und Sauce Fouille 18,-

Spaghetti mit Genovesser

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Pesto

16,-

Glasweisse: -

0,1

2015 er Chateau Lafite

6,50

A.C. Bordeaux

Lunch

10.12 - 10.16

11.30am - 3pm

Traditional Austrian pan fried
Beef and potatoes dish with
Zooon-cabbage salad 18,-

Mussels in a Zafron-roots-
stock with garlic bread
and sauce Fouille 18,-

Spaghetti with Ligurian
Basil Pesto 16

Wine by glass: 0,7

2015er Chateau Laite 6,50

A.C. Zordeaux