



# Churrasco, Grill & Burger

07<sup>th</sup> Aug. - 08<sup>th</sup> Sept. 2019

## OUR PREMIUM JUICES AND SPRITZER

High class juices made of finest elected and strict controlled fruits.

**Morello cherry, pear or apples** from orchard meadows made by the traditional company „Van Nahmen“

Juice	0,4 l   5,50 €
Spritzer	0,4 l   4,90 €

**Apricot nectar, 100% Apricot juice** made by „Wieser“ - the apricot specialist of Wachau-Austria

Spritzer	0,4 l   5,50 €
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### Aperitif of the house

Apricot bitter spritzer with Prosecco and Soda

	0,3 l   6,50 €
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## SALAD & COLD DISH

### Seasonal salad

with fried chanterelles, bacon cubes, sun flower seeds, croutons and herbs dressing.....12,90 €  
vegetarian (without bacon cubes).....11,90 €

### Marinated beef tartar "classic"

with salad bouquet and roasted farmer's bread..... 12,50 €

## DESSERT

### Parfait of morello cherries

with custard and wood berries garniture.....7,90 €

## MAIN DISHES

### Tender loin steak of Bavarian ox (250g)

with fried chanterelles, seasonal salad garniture and fresh baguette..... 22,90 €

### Weihenstephaner Alp burger

Julicy ox meat in pretzel bun, with fresh salad, cucumber and tomato, served with melted bacon an onions, raclette cheese, steak house potatoes and two different types of dipp..... 13,50 €

### Mediterranean burger (vegan)

Vegetable burger in Focaccia bread with herbs, served with vegan Basil pesto, Antipasti vegetables and Balsamico glace, rucola salad, beside salad bouquet and Balsamico dressing.....10,50 €

Our Rosé specialty  
From the Provence.

Bottle 0,75 l à 16,50 €

Glas 0,20 l à 4,70 €

Enjoy our new summer highlight!



## Our new delicacy

### Churrasco!

Beef loin and pork filet on the spit, flavored with oregano, lemon and onion, served with baked potatoes, sour cream with herbs and seasonal vegetables.....18,50 €

