

Winter recommendations

Porcini consommé, ricotta lime pockets	€ 9,00
Beef stew, root vegetables beef	€ 9,50
Meat doughnuts, bacon cabbage chives	€ 15,00
Pumpkin-chestnut-pistachio risotto, grilled goat's cheese	€ 19,00
Pork fillet medallions, Mushroom cream sauce potatoe noodles Market salad	€ 22,00
Beef cheeks, creamed savoy cabbage Mashed potatoes	€ 26,00
Half farm duck Glazed chestnuts Apple red cabbage Potato dumplings	€ 32,00
Venison loin Port wine jus Fregola Sarda chorizo Romanesco	€ 33,00



[OUR TIP] Stroblhaus-Pfannerl-menu Advance booking required by 6pm the day before

Starter: **Bread**

Herb spread

Lard | Liptauer cheese spread | Salted butter

Meat doughnuts | Sauerkraut

Beef soups | Frittaten

Braised Burgundy roast

Onion jus | Red cabbage | Butternockerl

Kasnocken | Tyrolean Gröstl | Fried egg

yeast dumpling

plum filling | Poppy seed butter | Vanilla sauce

€ 42,00 per person