

OUR APERITIF RECOMMENDATIONS

Prosecco COL DEL SAS Brut Familie Spagnol, Valdobbiadene	€ 4,90
Lillet – Rosé Lemonade berries	€ 8,90
Hugo Prosecco elder-sirup mint	€ 7,90
Aperol Spritz Prosecco	€ 7,90
Cocchi, red or white Vermouth	€ 6,50
Bitter Fusetti Soda or Orange	€ 6,80
Kir black currant-liqueur Prosecco	€ 6,90
Negroni Campari Gin Vermouth	€ 9,50
Verjus Spritz – non-alcoholic sparkling grape juice fresh herbs	€ 5,90

UNSER WEINRESERVEN UND SPECIALS



T R U M M E R

Wein  aus Prinzip

2022 Sauvignon blanc „Reine Seele“		
Weingut Trummer St. Nikolai Vulkanland trocken	0,1l	€ 6,50
aus der Magnumflasche	0,5l	€ 32,50
2022 Grüner Veltliner „Smaragd“		
Domäne Wachau Dürnstein Wachau trocken	0,1l	€ 6,70
	0,75l	€ 46,00
2021 „das Phantom“ (Blaufränkisch, Merlot, Syrah, Cabernet Sauvignon)		
Weingut Kirnbauer Deutschkreutz Mittelburgenland	0,1l	€ 7,50
aus der 3-Liter-Flasche	0,5l	€ 37,50

SALADS

Mixed green salads of the season champagner-Vinaigrette	€ 8,50
Small mixed salad as a side dish	€ 9,50
Mixed salad as a starter	€ 12,00

STARTERS

Beef Tartar lime sea-salt olive-oil mustard ice cream pastries	€ 23,00
Beef - Carpaccio parmesan olive-oil rocket salad	€ 21,50
Pickled salmon cream cheese wild garlic carrot	€ 19,50
Asparagus-Bruschetta pomegranate pepper vegetables	€ 19,50
6 pieces of snail white bread garlic mountain cheese	€ 13,50
Truffled pasta homemade Fettuccine truffle	as a starter € 17,50 as a main course € 25,50

SOUPS

Clear beef soup sliced unsweetened pancakes	€ 7,50
Clear beef soup liver dumpling meat dumpling vegetable cubes	€ 8,50
Clear beef soup spleen cuts chives	€ 8,50
Cream soup of potato and wild garlic home pickled salmon	€ 8,50
Cream soup of asparagus crayfish chervil	€ 8,50

„Eine gute Küche ist das Fundament allen Glücks“
(Georges Auguste Escoffier)

MAIN COURSES

Tyrolean special: "Tiroler Gröstl" | sliced roast potatoes
sliced prime boiled beef | bacon | fried egg | cabbage salad € 21,00

Homemade Hungarian goulash
spätzle | pickle € 23,00

Sirloin steak with onions (ca. 200g)
roast potatoes with bacon | green beans | fried onions € 31,00

Tyrolean style burger
homemade bread | French fries
„Mohrenwirt Style”
bacon jam | mustard | pickle | tomato | salad | onion | cheddar € 25,00

„Crispy Chicken Patty”
hot honey mayo | salad | tomato | onion € 23,50

„Veggie Burger”
red beans | wild garlic aioli | bell pepper | salad | tomato | cheddar € 22,00

Escalope „Vienna Style“
from veal € 29,50
from pork € 19,50

side dishes for choice:
potato salad | parsley potatoes | French fries
portion of white or green asparagus | sauce hollandaise € 9,50

Saddle of veal
wild garlic crust | creamy asparagus | mountain cheese doughnut € 33,00

Thin strips of pork
wild garlic spätzle | asparagus | carrots | peas | mushrooms € 24,00

Saddle and ragout of lamb
asparagus | bell pepper | spring onions | wild garlic pasta € 28,50

Fried chicken | „Vienna style”
potato salad with cucumbers | fried parsley € 24,00

Grilled filet of salmon trout and char green risotto asparagus tips peas	€ 28,50
Filet of halibut and fjord trout white asparagus sauce bearnaise potatoes herbal oil	€ 29,50
„Carbonara” of asparagus homemade fettuccine egg parmesan herbs	€ 24,50
Wild garlic „Spätzle” mountain cheese sauce asparagus spring onions	€ 23,00
Portion of white and green asparagus sauce hollandaise potatoes	€ 24,00
Portion of Tyrolean bacon	€ 7,50
Tyrolean special: „Käsespätzle” “Spätzle” with melted cheese fresh chives	€ 21,00


Our wine recommendation:

2009 Imperial (232)
Weingut Schloss Halbtum
Halbtum | Neusiedlersee
trocken | kräftig | harmonisch | tabakig
0,75l € 72,00

2019 Persia Rouge (161)
Domaine de Fondreche
Mont Ventoux, Rhone
trocken | kräftig | Eukalyptus | schwarzer Pfeffer
0,75l € 39,00

"Wine was created to make people happy".
(The Bible, Jesus Sirach, 31,34)

STEAKS & MOHR

Filetsteak Harry's Cut	300g	€ 44,50
Filetsteak	200g	€ 33,50
Filetsteak Lady Steak	160g	€ 29,50
Rumpsteak from the heifer cow	300g	€ 34,50
Bio Rib Eye Steak Tyrol	 300g	€ 34,50
Dry Aged Beef regular cut	350g	€ 49,50
Dry Aged Beef medium cut	450g	€ 60,50
Dry Aged Beef heavy cut	550g	€ 69,50
US - Black Angus Flank Steak	300g	€ 34,50

Sauces of your choice:

pepper sauce | sauce hollandaise | port wine jus |
sauce bearnaise € 3,00

Vegetables of your choice:

mediterranean vegetables | spring vegetables | beans with bacon € 4,50

Side dishes of your choice:

potato wedges with dip | French fries | truffled French fries |
doughnuts filled with potato and mountain cheese € 4,00

Salad of your choice:

radicchio-rocket salad | Caesar salad |
lamb's lettuce with pumpkin seed oil | wild herbs salad € 4,50

Specials:

3 pieces of roasted prawns € 7,50
wild broccoli € 6,50
portion of white and green asparagus | sauce hollandaise € 9,50

DESSERTS

Chocolate mousse white and dark fruits	€ 9,50
Panna Cotta ragout of berries crumble chocolate	€ 9,50
The sour cream mango chocolate ice-cream	€ 11,50
Tiramisu „classic” strawberry sorbet milk foam	€ 12,00
Crème brûlée vanilla-rosemary ice-cream chocolate	€ 12,50
Carrot cake honey tangerine nuts	€ 9,00
Homemade „Kaiserschmarren” applesauce	€ 14,50
Homemade „Apple Strudel”	€ 5,20
with whipped cream	€ 6,00
with vanilla ice-cream	€ 6,50
with vanilla sauce	€ 6,90
Variety of Tyrolean cheese cheese fig mustard nuts	€ 15,50

Ice creams

All ice creams with whipped cream

Afogato vanilla Espresso	€ 4,90	Chocolate banana chocolate banana chocolate sauce	€ 6,50
Small treat chocolate cookie	€ 4,90	Hot fruit berries vanilla	€ 5,90
Vanilla Special oil of pumpkin seed vanilla	€ 4,90	Triple Nut walnut hazelnut pine nuts	€ 6,90
Salted Caramel caramel popcorn	€ 5,90	Iced coffee coffee vanilla	€ 6,90
Hot Love vanilla raspberries	€ 6,50		