

SALADS

A vitamin-rich start or side dish

Colourful seasonal leaf salads champagne vinaigrette	10
Mixed salad fresh and tasty	12
Radicchio and rocket salad Parmesan Balsamic vinegar Tyrolean smoked bacon	18

STARTERS

A treat for the palate and the eye

Beef tartare from Tyrolean alpine oxen lime sea salt olive oil mustard ice cream	25
Home-cured salmon flambéed cream cheese mustard dill romaine lettuce	20
Asparagus carbonara homemade fettuccine egg parmesan herbs	as a starter 21 as a main course 26

SOUP

A bowl of soup always hits the spot

Our daily soup	8– 12
Strong beef broth homemade herb pancakes semolina dumplings	9 10
Cream of asparagus soup crayfish meat chervil	11

OUR CLASSICS

Traditional pub cuisine & craftsmanship

Roast beef with onions from Tyrolean alpine cattle (approx. 200g)
roasted potatoes with bacon | butter beans | fried onions 33

Viennese schnitzel | Lemon | Cranberries
from veal 33
from pork 22

Side dishes:

warm potato salad | potato and cucumber salad
French fries | parsley potatoes | mixed leaf salad

Breaded fried chicken | Viennese style
lukewarm potato and cucumber salad | fried parsley 26

Classic Tyrolean Groestl
beef | bacon | fried egg | coleslaw 23

Cheesespaetzle
fried onions | fresh chives | salad 23

SEASONAL INSPIRATION

Spring-fresh accents from our award-winning kitchen

Lamb saddle from a local farmer | medium-rare
wild garlic crust | white asparagus | potato pave 33

Spring Burger “Mohrenwirt”
beef patty | homemade bread | chips
camembert | wild garlic aioli | lamb's lettuce | tomatoe | pickled onion 27

Halibut
white asparagus | sauce bearnaise | new herb potatoes 31

A duet of salmon trout and char | gently seared
creamy spring risotto | asparagus tips | young peas 28

Wild garlic dumplings in an asparagus ragout
mountain cheese | wild herbs | nut butter 25

Schrobenhausen Asparagus | white and green asparagus
Hollandaise sauce | new herb potatoes 26
+ Tyrolean smoked bacon +7 | + cooked ham +7

STEAKS & MOHR

THE SELECTION – Refined on the grill – Passion for the best cut & maturity

Fillet steak from locally reared cattle

tender and lean | the finest cut from the region

160g | 200g | 300g

32 | 37 | 47

Rumpsteak | Allgäuer heifer (300g)

37

lean cuts | a distinctive flavour thanks to fine marbling

Ribeye | Salon beef (300g)

37

distinct marbling | particularly juicy thanks to the fatty centre

Dry-aged beef, aged on the bone (350g)

50

a concentrated, nutty flavour

US – Black Angus | Flank Steak (300g)

37

short-fibred and intense | a modern classic for connoisseurs

Sauces

pepper | port | whisky | béarnaise | hollandaise

3

Vegetables

mediterranean | wild broccoli | green beans with bacon

4

white or green asparagus

11

Side dishes

potato wedges with dip | French fries | truffle French fries |
mountain cheese fritters

4

Salads

radicchio and rocket | Caesar | wild herbs | tomatoes and olives

5

3 pieces of tempura prawns

10

DESSERT

The best comes last

Chocolate mousse white and dark fruits of the season	12
Tiramisu “classic” vanilla cinnamon cocoa	14
Crème Brûlée vanilla-rosemary ice-cream	14
Apricot pancakes (2 pieces) apricot jam icing sugar	9
Homemade „Kaiserschmarren” applesauce stewberry roaster +2	15
Homemade Apple Strudel with whipped cream with vanilla ice cream with vanilla sauce	7 8 9 9
Selection of mature Tyrolean cheese soft cheese hard cheese fig mustard nuts	18

Ice cream specialities

<u>Affogato</u> vanilla ice cream espresso on Top – eggnog Baileys salted caramel +6	7
<u>Vanilla Special</u> pumpkin seed oil vanilla ice cream	7
<u>Salted Caramel</u> caramel ice cream popcorn caramel sauce whipped cream	9
<u>Hot Love</u> vanilla ice cream raspberries whipped cream	9
<u>Stirred iced coffee</u> coffee vanilla ice cream whipped cream	9