

Starters

Sheep cheese | Wild herbs EIHI0

Lettuce | Nuts | Onions confit

12,50

brunner Bowl | **vegan** EIFIHINIO

Tempeh | Cabbage | Carrots | Avocado | Rice

as starter

8,50

as main course

12,50

Soups

Clear soup of beef AICIGIL

Pancakes or noodles

4,20

Green minestrone | **vegan**

Herbs | Vegetables | Millet

5,80

Vegetable based soup | **vegan** FIL

Miso | Ginger | Tofu

7,30

Soup of the day

4,00

Freshly prepared

Escalope of pork or corn chicken "Vienna Style" AIGIG

Parsley potatoes

13,90

Cordon Bleu of pork or corn chicken AIGIG

Rice

14,90

Cooked beef of regional beef AIGIL

Root vegetables | Potatoes | Apple horseradish | Creamy spinach

19,20

Roasted slice of beef "medium" CIGIM

Potato dumpling | Bacon | Roasted onions

19,90

Deep fried liver of styrian pork AIGIG

Parsley potatoes | Cranberries

10,90

Roasted liver of styrian pork G

Mashed potatoes | Fried slices of apple | Roasted onions

10,90

Classic goulash of beef AIGIGIL

Bread dumpling | Root vegetables

13,50

...maybe a fish?

Liesingtaler Fillet of salmon trout AIBICIDIG
Gnocchi | Ragout of celery and pears
20,10

Butter mackerel | steamed & baked DILIO
Potatoes | Peach | Green beans
19,50

Small things

Mixed salad with chicken stripes AICIGIMIO
Deep fried or natural | Sojannaise
12,50

Toasted black bread AIGIO
Ham | Cheese | Onion | Salad | Ketchup
7,90

with fried egg
9,70

| ALL ABOUT ALLERGENICS |

Our service team will gladly tell you everything you want to know...
about the allergens in our dishes at least. All our wines contain sulphites.

A-Gluten, B-Crustaceans, C-Eggs, D-Fish, E-Peanuts, F-Soy, G-Milk
H-Nuts, L-Celery, M-Mustard, N-Sesame, O-Sulphites, P-Lupines, R-Molluscs

Vital dishes

Handmade Cappellacci AICIG

Chanterelle | Asmonte cheese

14,20

Ayurvedic Dal | **vegan** HIL

Lentils | Tofu of chickpeas | Cocos-mint-yogurt

13,90

Tofuballs | Teriyaki | **vegan** EIFINIO

Cauliflower x2 | Salad of carrots

14,50

...maybe a salad to go with your meal? o

Small mixed salad

4,50

Big mixed salad

5,80

Lettuce

4,50

| Changes to supplements only possible with surcharge |

Something sweet

Chocolate-Brownie AICIG

Nuts | Parfait | Whipped cream

6,80

brunner's chopped pancake with sour cream AICIG

approx. 20 minutes to wait

caramelized | homemade stewed fruits

11,00

Crêpes AICIG

Vanilla ice cream | Chocolate sauce | Whipped cream

6,50

Raw Cheesecake | Apricot-Basil | **vegan** EIH

Banana – peanut ice cream

7,20

Homemade apple strudel AIGIHIO

4,90

with whipped cream

6,20

with vanilla ice cream

6,20