



STARTERS

MELON SALAD | GORGONZOLA MOUSSE | ALMONDS | MAPLE SYRUP
18,5 vegetarian GH

SMOKED TROUT | APPLE AND CELERY SALAD |
HORSERADISH | HOMEMADE BREAD
19,5 ADGJK

BEEF TARTARE | MUSTARD CAVIAR | HOMEMADE BREAD | QUAIL EGG
80gr: 20,- | 150gr: 29,- ACDGJKMC



GREEN SALAD | JULIENNE CARROTS | CHERRY TOMATOES
7,- vegetarian

SALADS

It is served

CABBAGE SALAD WITH SPECK (ALSO AVAILABLE WITHOUT SPECK)
7,- FM

GRILLED VELLOI FRESH CHEESE IN A PANKO-HERB CRUST |
TOMATO CARPACCIO | GRILLED ROMAINE LETTUCE HEARTS |
TOMATO PESTO
19,- vegetarian AGFM

LIGHT DISHES

APULIAN BURRATA | PINSA WITH PESTO | ROCKET |
TOASTED PISTACHIO CRUMBLES | TOMATO JAM
20,- vegetarian AFGHK

GRILLED GOAT CHEESE "BURGER"
BEEFSTEAK TOMATO AS A "BUN" |
GRILLED FRESH GOAT CHEESE | HONEY | WALNUTS
20,- vegetarian GHJ

BEEF CONSOMMÉ | TOMATOES | BASIL GNOCCHI

11,-

ACGJ

SOUPS

TRUFFLED POTATO CREAM SOUP | PRAWNS | CROUTONS

12,-

AGJB



PARMESAN RISOTTO | SMOKED AUBERGINE | BELL PEPPER CREAM

17,-

|

21,-

vegetarian

GJ

PASTA & RISOTTO

POTATO AND OLIVE GNOCCHI | OCTOPUS | TOMATOES | FENNEL

18,-

|

22,-

ABCDGJMO

BUCKWHEAT TAGLIATELLE | VENISON RAGOUT |
CHANTERELLE MUSHROOMS

19,-

|

23,-

ACGJM



MAIN DISHES

CHAR FILLET | PERNOD FOAM | CRISPY POTATO STRUDEL |
GARDEN VEGETABLES

32,-

ACDGJ

MILANESE-STYLE CUTLET (PORK OR VEAL) | FRENCH FRIES

available upon request with lingonberry jam

20,-

|

27,-

ACF

CORN-FED CHICKEN BREAST |
CREAMED CHANTERELLE MUSHROOMS | EGG "SPÄTZLE"

27,-

AGJM

SCHLOSSWIRT'S CLASSIC

"HASPINGER" PORK TENDERLOIN STRIPS | CHANTERELLE
MUSHROOMS | GREEN PEPPERCORN SAUCE | WHITE RICE

27,-

ACGJM

VEAL PAILLARD | CHANTERELLE MUSHROOMS | ROCKET |
CHERRY TOMATOES | GRANA PADANO CHEESE

29,5

GJK

MAIN DISHES

TYROLEAN-STYLE ONION ROAST BEEF |
GREEN BEAN AND SPECK ROLLS | POTATO RÖSTI

30,-

ACGJM

VITELLO TONNATO 2.0

VEAL CHOP | TUNA TATAKI | BAKED OLIVES |
MASCARPONE AND CAPER SAUCE | POLENTA CROQUETTES

34,-

ACDGJKM

AFFOGATO (A scoop of vanilla ice cream | espresso | whipped cream)

6,5

ACGH

"HUGO"

(ELDERFLOWER AND LEMON BALM ICE CREAM | PROSECCO)

7,5

ACGH

„THE ITALIAN“

(A SCOOP OF TIRAMISU ICE CREAM | EGG LIQUEUR)

7,5

ACGH

CHOCOLATE MOUSSE | RASPBERRY COULIS

9,5

ACGH

VEGAN MANGO PANNA COTTA | APRICOT SORBET

11,-

GLUTENFREE & LACTOSFREE

AH

LIMONCELLO SEMIFREDDO | KUMQUAT

11,-

ACGH

THE APPLE

GRANNY SMITH MOUSSE | APPLE JELLY |
LEMON YOGURT CREAM | ALMOND CRUMBLE

12,-

ACGH

DESSERT

KAISERSCHMARRN (AVAILABLE UNTIL 5:00 PM)
RAISINS | LINGONBERRIES OR APPLE PUREE

11,- | 15,-

ACGH

DESSERT

THE 14 ALLERGENS

- A** Cereals containing gluten
- B** Crustaceans
- C** Eggs
- D** Fish
- E** Peanuts
- F** Soybeans
- G** Milk
- H** Nuts
- J** Celery
- K** Mustard
- L** Sesame
- M** Sulphur dioxide and sulphites
- N** Lupin
- O** Molluscs

* Some products may be frozen



Dear Guests,

We wish you an exquisite dining experience and a wonderful time together.

At our restaurant, we believe in nurturing the next generation of hospitality professionals. With passion and dedication, we are currently training our young front-of-house team. Should everything not be absolutely perfect, we kindly ask for your understanding.

We strive every day to offer you our very best, and your personal feedback is incredibly valuable to us. Thank you for being part of their journey.

THE PRUNNER FAMILY