
Vorspeisen

Gebeizte Lachsforelle „Hausfrauenart“

16,50€

Granny Smith Äpfel, Joghurt, Gurke, Pumpernickel

Tartar vom Jungstier 90g

18,50€

pikantes Tartar, Knoblauchbrot, Kräuter Aioli, gebeiztes Eigelb, Röstzwiebel,

Gegrillter Ziegenkäse

16,50€

Fenchel-Orangensalat, Granatapfel, Kürbis, Feigensenf

Mariniertes Roastbeef

18,50€

Trüffelmayo, Wildkräuter, Parmesanchips, eingelegte Eierschwammerl

Salatschüssel

9,00€

Aus dem Suppentopf

Tiroler Suppe

9,00€

Speckknöderl, Grießnockerl, Frittaten, Gemüse, Fleisch, Schnittlauch

Oma's Kürbissüppchen

9,50€

Eingelegte Buchenpilze, Sesam, Kernöl

Klassiker

Wiener Schnitzel vom Kalb

29,50€

mit Kartoffel-Vogersalat und kaltgerührten Preiselbeeren

Backhendl vom Steirischen Maishendl 2.0

21,50€

mit Kartoffel-Vogersalat, kaltgerührten Preiselbeeren

Andi's Burger

21,00€

(auch vegetarisch möglich)

100% Rindfleisch, hausgemachtes Burgerbrot,

Cheddar Käse, Essiggurken, knusprige Zwiebelringe,

Speck, Tomaten, würziger Chipotle South-West Sauce und Steak-Pommes

Glasierte Kalbsbackerl

31,00€

Kartoffelpüree, Wurzelgemüse, Röstzwiebel

Hauptspeisen

Brixentaler Hirschrücken

39,00

Maroni-Kroketten, Wintergemüse, Apfelkompott

BBQ Beef Ribs

28,50

Steak-Pommes, BBQ Sauce, Salat

Dry-Aged Rumpsteak

38,00€

Geschmorte Zwiebel, Kartoffelterrinen, Räuchertomate, Romanesco

Saiblingsfilet aus Fieberbrunn

29,00€

Petersilien-Graupen, Artischocken, Pernod Schaum, Tapioka Chips

Hausgemachte Ravioli

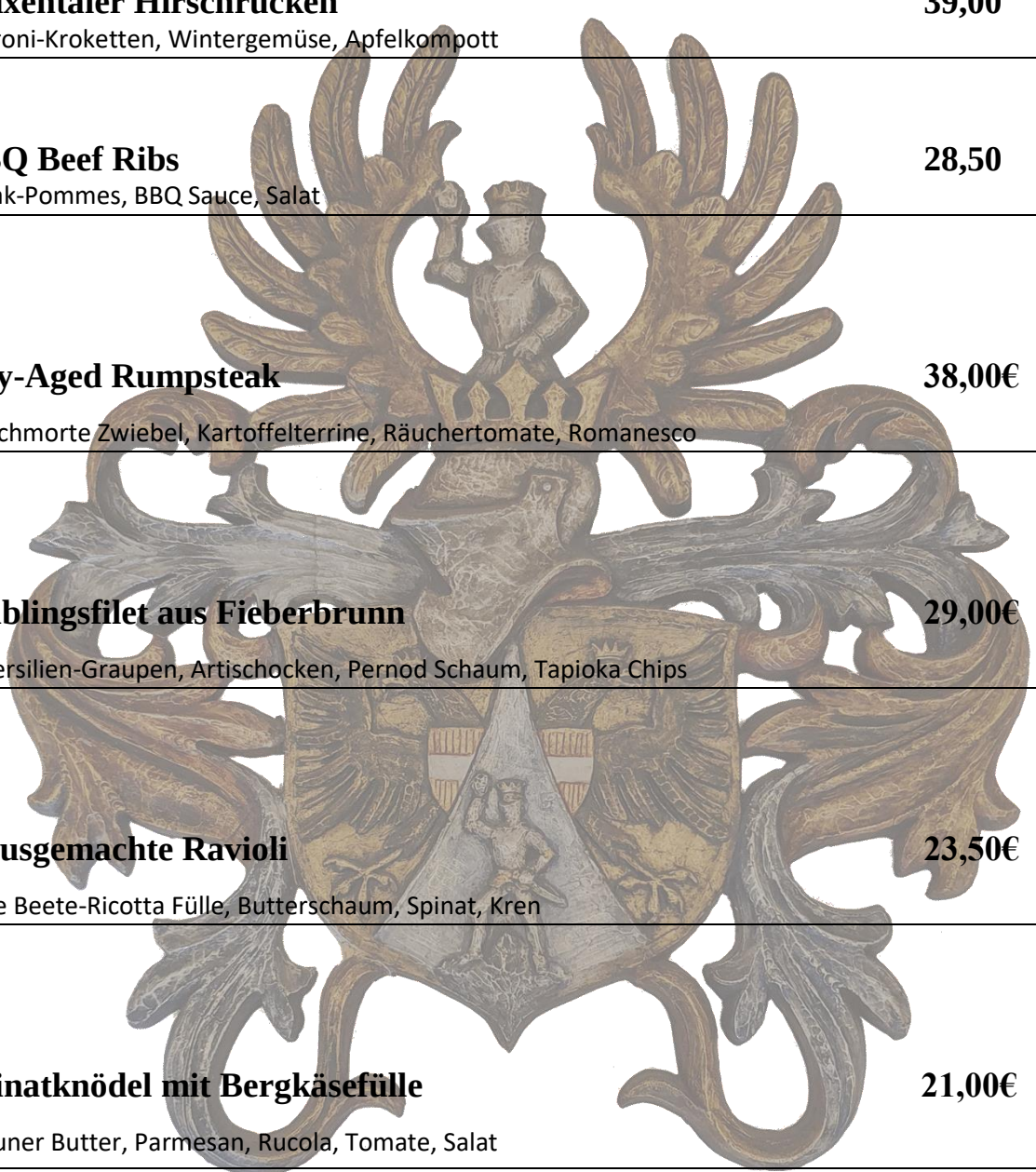
23,50€

Rote Beete-Ricotta Fülle, Butterschaum, Spinat, Kren

Spinatknödel mit Bergkäsefülle

21,00€

Brauner Butter, Parmesan, Rucola, Tomate, Salat



Süßer Abschluss

Hausgemachte Eisvariation

13.00€

bestehend aus 3 hausgemachten Eiskreationen

Opa´s Tiramisu

11,00€

Beeren, Kaffeeis, Knusper

Dessert im Glas

8,50€

Immer wechselnd

Halbflüssiges Schokoküchlein

13,50€

Sauerrahmeis, Himbeeren

Käseteller

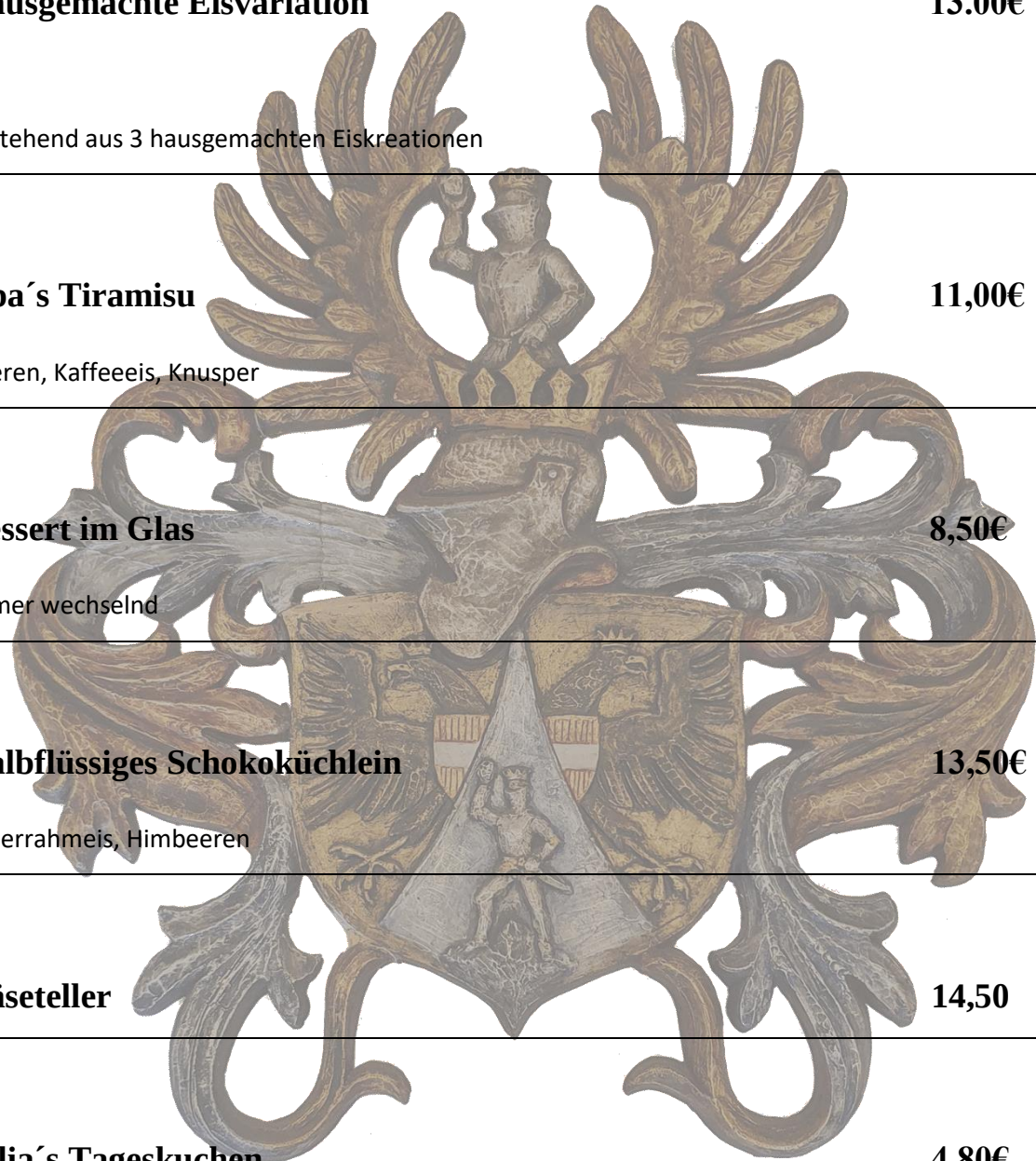
14,50

Julia´s Tageskuchen

4,80€

Macaron

3,50€



Starters

Cured Char Trout

Granny Smith apples, yogurt, cucumber, pumpernickel

€16.50

Young Steer Tartare 90g

Spicy tartare, garlic bread, herb aioli, cured egg yolk, crispy onions

€18.50

Grilled Goat Cheese

Fennel-orange salad, pomegranate, pumpkin, fig mustard

€16.50

Marinated Roast Beef

Truffle mayo, wild herbs, parmesan crisps, pickled chanterelle mushrooms

€18.50

Salad Bowl

€9.00

Soups

Tyrolean Soup

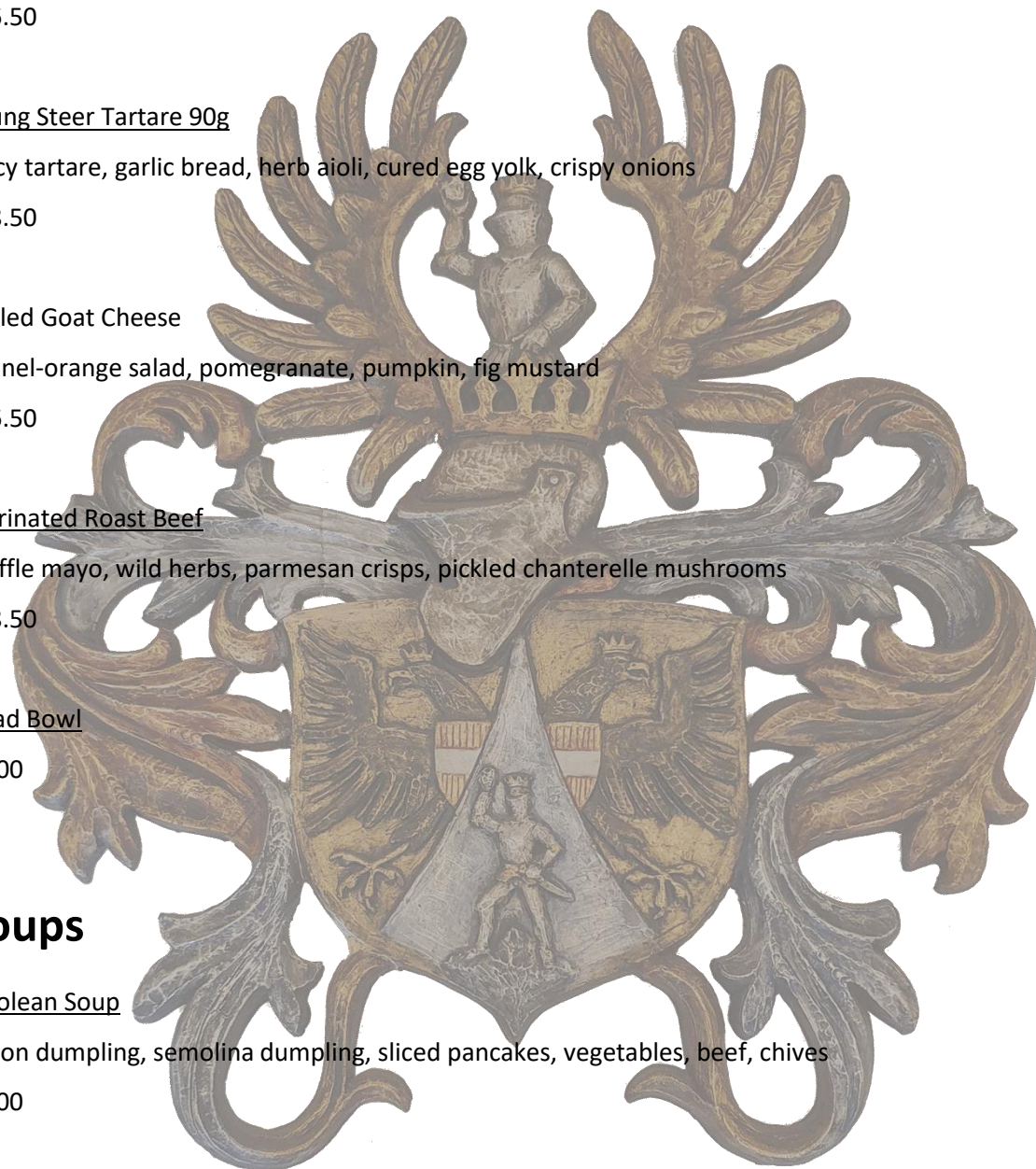
Bacon dumpling, semolina dumpling, sliced pancakes, vegetables, beef, chives

€9.00

Grandma's Pumpkin Soup

Pickled beech mushrooms, sesame, pumpkin seed oil

€9.50



Classics

Viennese Veal Schnitzel

Served with potato-lamb's lettuce salad and cold-stirred lingonberries

€29.50

Crispy Breaded Corn-Fed Chicken 2.0

Served with potato-lamb's lettuce salad and cold-stirred lingonberries

€21.50

Andi's Burger (vegetarian option available)

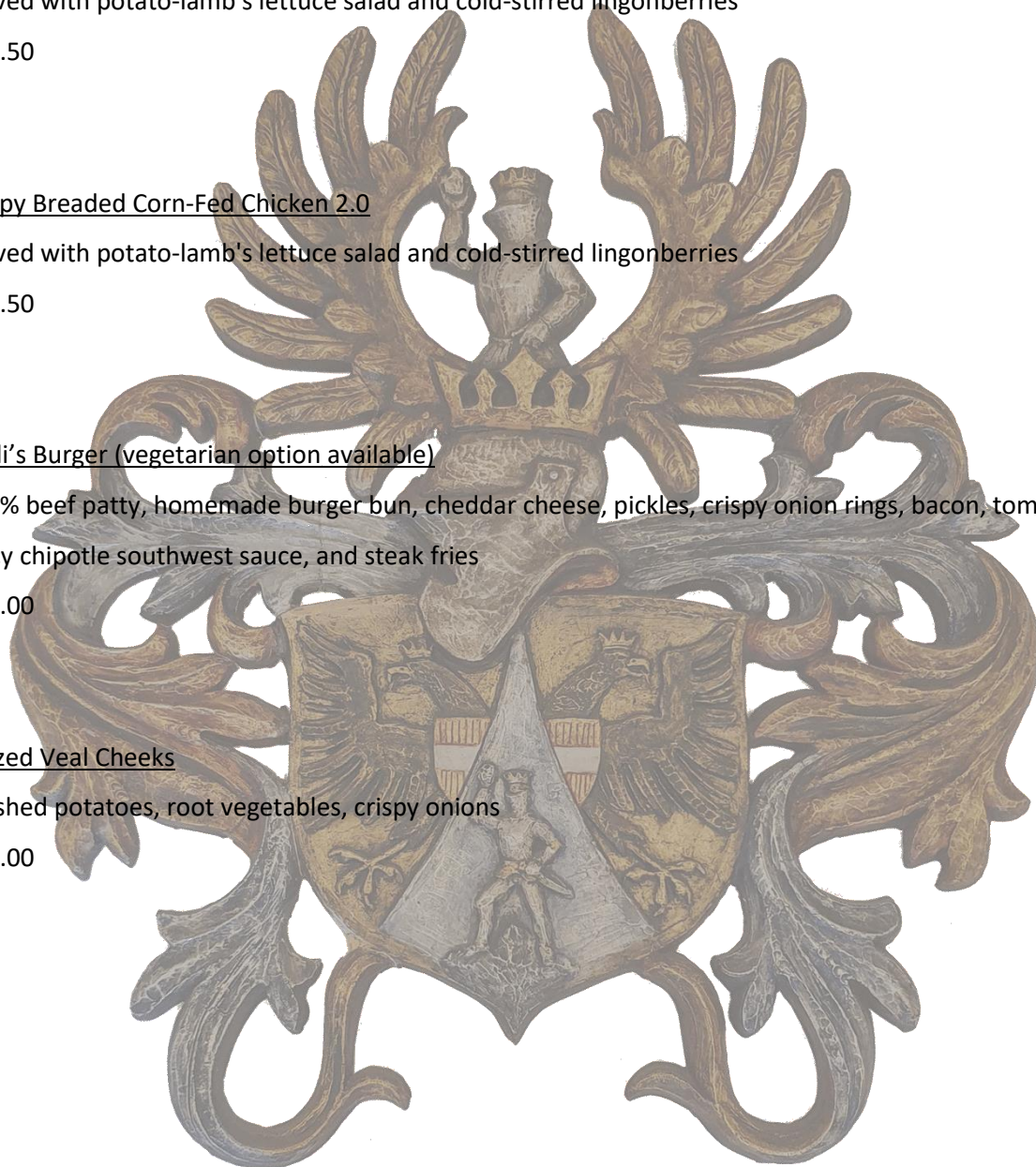
100% beef patty, homemade burger bun, cheddar cheese, pickles, crispy onion rings, bacon, tomato, spicy chipotle southwest sauce, and steak fries

€21.00

Glazed Veal Cheeks

Mashed potatoes, root vegetables, crispy onions

€31.00



Main Dishes

Brixental Venison Loin

Chestnut croquettes, winter vegetables, apple compote

€39.00

BBQ Beef Ribs

Steak fries, BBQ sauce, salad

€28.50

Dry-Aged Rump Steak

Braised onions, potato terrine, smoked tomato, romanesco

€38.00

Arctic Char Fillet from Fieberbrunn

Parsley pearl barley, artichokes, Pernod foam, tapioca chips

€29.00

Homemade Ravioli

Beetroot and ricotta filling, butter foam, spinach, horseradish

€23.50

Spinach Dumplings with Mountain Cheese Filling

Brown butter, parmesan, arugula, tomato, salad

€21.00



Sweet Finale

Homemade Ice Cream Selection

Three house-made creations

€13.00

Grandpa's Tiramisu

Berries, coffee ice cream, crispy topping

€11.00

Dessert in a Glass (varies daily)

€8.50

Molten Chocolate Cake

Sour cream ice cream, raspberries

€13.50

Cheese Plate

€14.50

Julia's Daily Cake

€4.80

Macarons

