



# RECOMMENDATION

FILLET OF GILTHHEAD   OLIVES BUTTER WILD GARLIC RISOTTO   CARROTS	26
„GSIBURGER“   BEEF BACON STRIPES   ONION   SALAD MONTFORTER CHEESE   ONION CHUTNEY   FRENCH FRIES	20
ASPARAGUS WHITE   PARMA HAM SAUCE HOLLANDIASE   POTATOES	18
BEEF STEAK   ASPARAGUS WHITE SAUCE HOLLANDIASE   POTATOES	23



# APPETIZERS

GOAT CHEESE | BACON 13  
MANGO GRAPE | CHUTNEY | LEAF SALAD | BALSAMICO 17\*

CARPACCIO | BEEF 14  
FRESH FIGS | SALAD | BALSAMICO | WILD HERBS | WALNUT 18\*

BAKED MUSHROOMS | SAUCE TARTAR 12  
LEAF SALAD | BALSAMICO 15\*

„CAESAR SALAD“ | CHICKEN BREAST 13  
CHERRY TOMATOES | PARMESAN 17\*

\*YOU CAN ORDER ALL STARTERS ALSO AS MAIN DISH



# SOUP

FRENCH ONION   SOUP CHEESE CROSTINI	6
WILD GARLIC   SOUP FRIED POTATO RAVIOLI	6
ASPARAGUS CREAM SOUP SCALLOP SKEWER	7
BEEF BOUILLON   OPTIONALLY HERBAGE PANCAKE STRIPES	4
MEAT STRUDEL	5



# VEGETARIAN

MUSHROOM RAGOUT  
BREADDUMPLINGS

15

TYROLEAN SCHLUTZKRAPFEN (PASTA) | WILD GARLIC  
MOUNTAIN CHEESE

17

VEGAN NOODLES  
HOKKAIDO PUMKIN | WILD GARLIC

17



# MAIN DISH

ESCALOP VIENNESE STYLE   VEAL PARSLEY POTATOES   CRANBERRIES	19
ESCALOP VIENNESE STYLE   PORK FRENCH FRIES	13
CORDON BLEU   PORK PARSLEY POTATOES	15
MEDAILLONS   PORK HERB CRUST   ASPARAGUS   ROSMARY POTATOES	23
FITNESS PLATE   GRILLED CHICKEN STRIPES MIXED SALAD   SESAME	11
FRIED CHICKEN STRIPES   SALAD PUMPKIN SEED OIL	11
GOURMET TOAST PORK FILLET   MUSHROOM RAGOUT   TOAST MONTFORTER CHEESE   SALAD	15



# DESSERT

APPLE PIE | VANILLA ICE CREAM | CREAM  
VANILLA ICE CREAM | CREAM

7

CHOCOLATE MOUSSE  
BERRY RAGOUT

7

VARIETY DESSERT | MONTFORT

10

WARM CHOCOLATE CAKE  
STRAWBERRIES | VANILLA PARFAIT

7

ALL PRICES ARE IN EURO INCLUDED TAX