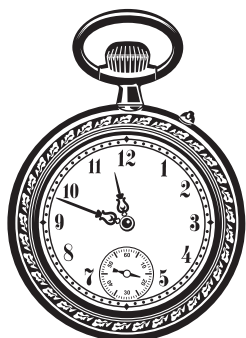




MENU OF THE DAY

BLAUE GANS



Monday to Friday
12⁰⁰ – 14³⁰

DAILY CHANGING
LUNCH DISH

€ 9⁹⁰ – € 12⁹⁰

Flank Steak
with french fries 26

SIDE DISHES:

small salad	5
salsify	4
parsnips	4
port wine shallots	6

NON ALCOHOLIC DRINKS

Homemade
Ginger lemonade 4⁵⁰

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.....

Homemade
Cardamon-Mint lemonade 4⁵⁰

.....

Apple-Quits fruit Secco 4⁹⁰

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STARTERS & SOUPS

BEET ROOT IN ASPIC with sheep's cheese & toasted bread	15
CRÈME BRÛLÉE OF GOOSE LIVER with quince & brioche	16
PUMPKIN SOUP with parmesan & almonds.....	9
CLEAR BEEF BROTH with goose liver dumpling or semolina dumpling	6

MAIN DISHES

"WIENER SCHNITZEL" with potatoe-field-salad & cranberries	24
DEEP FRIED CHICKEN with potatoe-field-salad & cranberries	21
BRAISED SHOULDER CUT OF BEEF with fried potatoes, cream spinach, horseradish & chives sauce	25
CALF'S LIVER OR GRILLED SWEET BREAD with onions & mashed potatoes	24
HOMEMADE SUNCHOKE RAVIOLI served with winter truffle	22
PAN FRIED FILLET OF STURGEON with salsify & verjus.....	29
PUMPKIN RISOTTO with sheep's cheese & mushrooms	24
BRAISED BEEF CHEEK with port wine shallots & gnocchi	28



DESSERTS

GINGERBREAD MOUSSE with port wine ice cream & figs.....	15	"SALZBURGER NOCKERL" for 2 persons. waiting time	26
CHOCOLATE CAKE with tangerine sorbet	15	HOMEMADE ICE CREAM & SORBETS vanilla, chocolate, port wine, grape sorbet, tangerine sorbet, blood orange sorbet per scoop.....	4
POPPY SEED FRENCH TOAST with candied lemon & frozen yoghurt.....	15		



From our food manufactory

ANTIPASTI PLATTER "BLUE GOOSE"
with ham, homemade goose-salami,
chutney and pickled vegetables

18

CLASSIC BEEF TATAR

18

TREVISANO SALAD

with verjus & fresh water fish

17

WINTER SALAD

served with figs, nuts & bresaola

13

BRUSCHETTA

tomatoes / olive oil

4

OLIVES & CAPERS

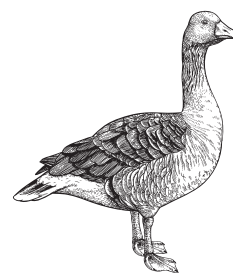
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HOMEMADE GOOSE SALAMI

12

.....
COVER CHARGE

3



Our service staff will be glad to inform you about the allergenic substances in the food.