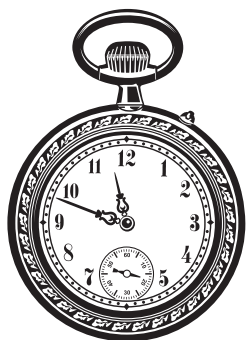




MENU OF THE DAY

BLAUE GANS



Monday to Friday
12⁰⁰ – 14³⁰

DAILY CHANGING
LUNCH DISH

€ 9⁹⁰ – € 12⁹⁰

Flank Steak
with french fries 26

SIDE DISHES:

small salad	5
spinach beet	4
sunchoke	4
lentils	5

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

FRISEE SALAD with pomegranate & mozzarella	16
RABBIT RILLETES with radicchio & blood orange	18
CELERY FOAM SOUP with chestnut tortellini.....	6
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 FONTINA RAVIOLI served with sage & butter	22
PAN FRIED SALMON TROUT with carrots-parisienne & ginger.....	27
PUMPKIN RISOTTO with sheep’s cheese & mushrooms	24
COQ AU VIN with polenta, spinach beet & mushrooms.....	27



DESSERTS

ICED COFFEE CREME with vanilla & hazelnuts.....	14	“SALZBURGER NOCKERL“ for 2 persons. waiting time	26
CHOCOLATE SAVARIN with mango & granadilla	14	HOMEMADE ICE CREAM & SORBETS vanilla ice, coffee ice, semolina ice mango sorbet, grape sorbet, chocolate sorbet	
SEMOLINA DUMPLINGS with grapes & semolina ice cream.....	14	per scoop.....	4



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

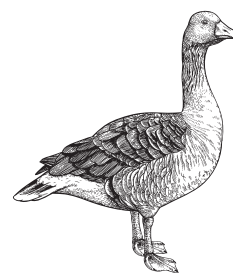
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HOMEMADE GOOSE SALAMI

12

.....
COVER CHARGE

3



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