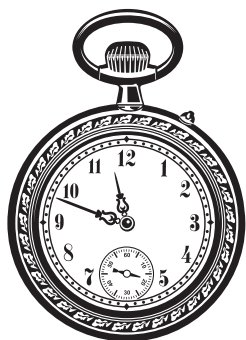




MENU OF THE DAY

BLAUE GÄNS



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
cubio	4
braised vegetables	5

NON ALCOHOLIC DRINKS

Homemade
Ginger lemonade 4⁵⁰

Homemade
Cardamon-Mint lemonade 4⁵⁰

Apple-Quits fruit Secco 4⁹⁰



STARTERS & SOUPS

RADICCHIO SALAD with mozzarella, basil & granadilla	16
“BEEF SALAD” OF AIR-DRIED X.O. BEEF with artichoke & lemon.....	18
RED BEET SOUP with barley & horseradish.....	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 CELERY RAVIOLI served with wintertruffle & celery stalks	22
ROASTED CHAR with cubio & blood orange.....	27
COQ AU VIN with polenta & spinach beet	27
BRAISED WINTER VEGETABLES with mushrooms & buckwheat crunch.....	19



DESSERTS

ICED COFFEE CREME with vanilla & hazelnuts.....	14
CHOCOLATE CAKE “VALRHONA” with pear & rum.....	14
SEMOLINA CREPES with stewed plums & vanilla ice cream.....	14
“SALZBURGER NOCKERL“ for 2 persons. waiting time	26
HOMEMADE ICE CREAM & SORBETS vanilla ice, coffee ice, sour cream ice pear sorbet, plum sorbet, chocolate sorbet 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

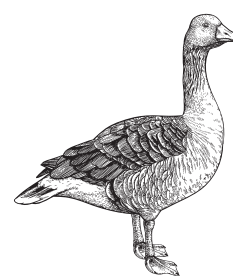
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HOMEMADE GOOSE SALAMI

12

COVER CHARGE

3



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