

## APERITIFS

Glass of MUSCAT BRUT Sektmanufaktur Harkamp	6,50
Glass of CHAMPAGNE BLANC DE BLANCS Pierre Gimonnet et Fils	9,90
ROSIE MAIR Prosecco, Terra Mater 100% pear juice	6,50
ROSATO SPRIZZ Prosecco, Ramazotti Rosato	6,50
ALTHAUS EISTEE watermelon & mint	0,4   3,90
TERRA MATER 100 % JUICE pear, raspberry, or cranberry	0,1   5,50
REISETBAUER SLOEBERRY GIN Tonic	12,00
RASPBERRY MULE Stolichnaya Vodka, Ginger Beer, lime, Terra Mater 100% raspberry juice	10,50
GIN „GRANGG“ Hendrick's Gin, Tonic, lime, Terra Mater 100% cranberry juice	12,50



Rindfleisch, Kalbfleisch, Wild, Milch- & Milchprodukte, Eier, Erdäpfel, Äpfel & Kraut beziehen wir aus verschiedenen Regionen Österreichs. Näheres dazu finden Sie auf dem Deckblatt.

## STARTERS & SALADS

COVER bread, butter, spread, Pinzgau raw ham	per person 3,50
STEAK TARTAR OF REGIONAL BEEF pine butter; truffel cream, marinated organic yolk	small 16,00 / large 22,00
MAIR'S GENUSSPLATTE Prosciutto Pannonico of Heide Wuggerl pork mountain cheese, olives, Schüttelbrot	12,50
„FAKE“ ESCARGOTS of fillet of beef, gratinated with buffalo mozzarella, bread	6 pcs. 16,00 / 12 pcs. 22,00
VIENNESE ESCARGOTS of Gugumuck, herbal butter, bread	6 Stk. 9,00 / 12 Stk. 17,00
LINGUINI with black summer truffels	(100 gr) 20,00
Gratinated REGIONAL CREAM CHEESE ox heart tomato, wild herbs, onion confit	11,50
RYE SCHLUTZKRAPPEN ravioli stuffed with regional curd cheese, brown butter, chives, Pecorino	12,00
ASPIC OF REGIONAL BEEF panna cotta of horseradish, toasted sourdough bread	12,00
ROCKET SALAD Parmesan cheese, balsamic pear vinegar with 150 gr of fillet of beef	19,50
with a whole char	22,00
MAIR'S SALAD BOWL, green salad, or potato & creamy cucumber salad	5,50

## SOUPS

BEEF BROTH cheese dumpling, veal liver dumpling, or meat strudel	5,50
CREAM OF CELERIAC & PEAR ravioli stuffed with mould cheese, smoked venison	8,50



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## MAIN COURSES

PINZGAUER KASNOCKEN homemade pasta, gratinated with regional mountain cheese, brown butter, chives, green salad 12,50  
extra roasted onions 2,50

WIENER SCHNITZEL parsley potatoes, potato & creamy cucumber salad, or chips pork 15,00 / veal 21,50

BREADED & FRIED CHICKEN potato & creamy cucumber salad 16,50

LIVER OF VEAL TYROLEAN STYLE shallots, stewed rowan berries, bacon, majoram, mashed potatoes 20,00

LINGUINI with summer truffels (140 g) 25,00

RYE SCHLUTZKRAPPEN ravioli stuffed with curd cheese, brown butter, chives, Pecorino 14,50

GRILLED REGIONAL CHAR fresh from our fish tank, creamy linseed oil gnocchi, lemon butter, green vegetables, almonds 10 gr 0,60

## STEAKS

FILLET OF REGIONAL BEEF 230 gr 32,00

FILLET OF REGIONAL BEEF LADY STYLE 180 gr 26,00

T-BONE STEAK OF REGIONAL BEEF 700-800 gr  
for 2 persons 64,00

served with Ceasar Salad,  
white pepper sauce or Chimichurri,  
spicy chips



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## DESSERTS

BAKED TARTE of Valrhona chocolate, meringue, wood sorrel ice cream, cranberries	13,00
AFFOGATO espresso & a bowl of organic vanilla ice cream	4,90
VARIATION OF SORBETS 4 bowls of homemade ice cream and sorbets, served on a bloc of ice	12,00
HOMEMADE LIMONCELLO butter milk ice cream	8,50
Caramel CRÈME BRÛLÉE cherries, sour cream ice cream	12,00
VARIATION of Austrian cheese	12,00



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