

MENU | SUMMER 2021

FINE FOOD by Gollner's

PREMIUM OYSTERN

Lemon

3 pcs. | 15 6 pcs. | 28

SIBERIAN STURGEON CAVIAR (30Gr)

Sour cream | Hash browns
| 68

OUR "GOLDSTEIN" GOURMET CURRYWURST

Curry Kashmir -Ingo Holland | Truffled French fries
| 18

VINTAGE SARDINES -from the can

Toast| Lemon
| 18

SALADS

MARINATED WATERMELON

Olives | chili | mint | lime | feta
VEGAN without feta
| 16

OUR LETTUCE

House dressing | Free range egg | Pumpkin seed oil
| 12

OUR WILD HERB SALAD MIX

House dressing | Tomatoes | Cress
VEGAN
| 14

SOUPS

OUR SPICY GAZPACHO

Vegetables | Olive oil
| 12

BOILED BEEF BOILLON OF CHAROLAIS OX

Vegetables | Semolina dumplings | Shredded pancakes
| 12

CURRY-LEMONGRAS SOUP

Coconut foam
VEGAN | 14

VEGETABLE ENJOY

STARTERS

MARINATED AVOCADO

Pomergranate | Grapefruit | Celery
VEGAN | 16

CELERY FROM THE SALT DOUGH

Truffle vinaigrette | Potato crust | Summer truffle
VEGAN | 19

SUMMER VEGETABLES FROM THE WOK

Curcuma | Chilli | Coriander
VSP | 16 HG (with basmati rice) | 26

CARROTS-GINGER-RISOTTO

Wild Broccoli | Coconut foam
VSP | 14 HG | 22

FISH & SEAFOOD

STARTERS

SMOKED FILLET OF BROOK TROUT

-from our own smoker-
Tomato | Arugula | Horseradish
| 21

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soy sauce
| 26

NEW MATJES "STYRIAN STYLE" - FILLET & TARTAR

Apple | cucumber | red onions
pumpkin seed oil | horseradish
| 19

MAIN COURSES

CONFIT WILDCOD FILLET

Carrots-Ginger-Risotto | Wild broccoli | Coconut foam
| 34

GRILLED FILLET OF WILD SALMON

Caper-Tomato-Butter | Vegetable rice
| 32



STARTERS

PICKLED BOILED BEEF OF CHAROLAIS OX

Pearl onions | Pickles | Free-range egg
Peppers | Horseradish
| 19

„CARNE CRUDA“ TARTAR OF BIO VEAL

Confit egg yolk | Tuna cream | Capers
| 21

TATAKI AND FRIED TARTAR OF US NEBRASKA BEEF

Wasabi | Pointed cabbage | Cress
| 26

MAIN COURSES | OUR CLASSICS

OUR WIENER SCHNITZERL OF BIO VEAL

Fried potatoes | Cranberries
Creamed cucumber salad
| 29

OUR FRIED CHICKEN

Potato cucumber salad | Pumpkin seed oil
| 22

OVEN FRESH POUSSIN

Potato cucumber salad
| 32

BIO VEAL STEW „ZURICH STYLE“

Homemade Spätzle | Mushrooms
For 2 Persons | 72

FROM OUR 800° C BEEFER

As side dishes we serve truffled French fries, vegetables
and sauce Béarnaise

MAIN COURSES

SIRLOINSTEAK (AUSTRALIA)

220 Gramm | 38

FILLET OF GOP US NEBRASKA BEEF

„Ladies Cut“ | 38 220 Gramm | 48

ENTRECÔTE OF GOP US NEBRASKA BEEF

300 Gramm | 45 For 2 Persons 600 Gramm | 90

Additives & allergens can be viewed

TARTAR OF WILD SALMON

Curry | Glass noodles | Wasabi

ICED CUCUMBER-DILL SOUP

Mint

ROASTED FILLET OF BIO VEAL

Chanterelles in cream | tagliarini | vegetables

CURD CHEESE FOAM

Strawberries | Sorbet

DESSERTS

HOME MADE SORBET

Per ball | 5

THREE KIND OF HOME MADE SORBET

| 14

Home made vanilla ice cream

with Zotter chocolate liqueur from the Gölles distillery
| 14

OUR KAISERSCHMARRN

Strawberries | Vanilla ice cream
Preparation time approx. 30 Min.

For 2 persons | 28

Mini portion (2 pcs) | 9

CURD CHEESE FOAM

Strawberries | Sorbet
| 14

RASPBERRY-CHOKOLATE PIECE

Mango | Sorbet
| 16

OUR CHEESE SELECTION FROM AFFINEUR WALTMANN

Grapes | Fruit chutney
| 18

MENU | SUMMER 2021