

Starters

Tyrolean Tapas bacon Zillertal mountain cheese crackling	9.50
Mediterranean Tapas San Daniele ham Grana Padano cheese marinated tomatoes olives	9.50
Carpaccio of Tyrolean Alpine ox pine nuts shaved Parmesan olive bruschetta	18.90
Vitello Forello pickled onions capers lime	17.50
Vine tomato Burrata fresh basil olive oil	14.80
Salad "Lärchenhof style" balsamic vinaigrette avocado	13.80
... with roasted chicken breast strips	19.50
... with pumpkin breaded chicken strips seed oil	19.50
... with roasted king prawns	21.80

From the stockpot

Boiled beef bouillon optionally sliced pancakes semolina dumpling bacon dumpling	6.50
Viennese soup pot	8.50
Cream of carrot and ginger small spring roll	7.50
Homemade goulash soup	8.50

Warm starters / intermediate course

Saffron risotto **19.50**
lobster confit | sugar snap peas | crustacean foam

Tagliolini **14.50**
asparagus | morel | Grana Padano

Austrian specialties

Tyrolean cheese spaetzle **14.80**
roast onions

“Schlutzkrapfen” Tyrolean ravioli **14.80**
brown butter | sage | shaved mountain cheese

“Wiener Schnitzel” **29.50**
Viennese breaded escalope of veal
cranberry jam | lemon | parsley potatoes
small mixed leaf salad

Roast beef with onions **26.50**
red wine sauce | bacon beans | roast potatoes

Prime boiled beef **29.50**
chive sauce | apple horseradish | cream spinach
roast potatoes

Main courses

Calf's liver "Tyrolean style" **18.50**

bacon | champignon | roasted onions
mashed potatoes

Roasted filet of trout from Maria Zell **24.50**

Riesling sauce | leaf spinach | parsley potatoes

Our Steak specialties

Filet of Tyrolean alpine ox **200 g** **39.00**

250 g **48.00**

Rump steak **220 g** **28.50**

For 2 persons

Chateaubriand of Angus beef **85.00**

served with:

grilled vegetables | french fries | « Café de Paris » butter
pepper cream sauce

Sweet ending

Lime tarte **10.50**
 cream cheese frosting | raspberries

Duo of chocolate mousse **10.50**
 variation of mango

Pancakes **7.50**
 optionally stuffed with two pieces

... cranberry jam
 ... apricot jam
 ... chocolate sauce
 ... nut filling

Affogato **4.80**
 vanilla ice | espresso

“Kaiserschmarrn” **12.50**
cut-up and caramelized pancakes
 apple stew or plum ragout

The warm desserts
 take about 20 minutes!

Selection of international and local cheese
 grapes | fig mustard | nuts

small **13.90**
 large **17.90**

Our daily offer of cakes will gladly recommend
 by our ladies and gentlemen from the service team!