

## **APERITIF**

"PFANDL – GIN TONIC	15,00
CHANDON –GARDEN SPRITZ	9,50
SANBITTERCOCKTAIL – ORANGE ON ICE (ALCOHOL FREE)	6,50
LILLET WITH RUSSIAN WILD BERRIES TONIC	7,80
GLASS OF CRÉMANT	9,90
GLASS OF CHAMPAGNE	15,00

## **COLD STARTERS AND SALADS**

BEEF TARTARE WITH TOAST AND BUTTER	21,00
CRÈME BRULÉE OF GOOSE LIVER WITH BRIOCHE AND APPLES	19,00
BRAWN IN ASPIC WITH ONIONS AND PUMPKIN SEED OIL	15,00
LAMB ´S LETTUCE WITH FRIED BACON AND CROUTONS	13,00
MIXED SALAD	8,00
GARLIC BREAD	5,00

**1 LITER OF TAP WATER € 2,50**

**WE ACCEPT YOUR CREDIT CARD OVER € 40,00**

## **SOUPS**

POTATO CREAM SOUP WITH TRUFFLE AND MUSHROOMS	11,00
BOUILLON WITH SEMOLINA DUMPLING	8,00
BOUILLON WITH PANCAKE STRIPS	8,00

## **WARM STARTERS**

BAKED FETA-CHEESE WITH FRESH HERBS AND GARLIC	15,00
VARIETY OF TYROLEAN RAVIOLIS (VEGETARIAN) WITH ROSEMARY BUTTER AND PARMEGIANO	16,00
HOMEMADE TAGLIATELLE IN TRUFFLE SAUCE WITH FRESH BLACK TRUFFLES	
STARTER	23,00
MAIN	28,00

## **MAIN COURSES**

PFANDLGULASCH- BEEF FILLET IN SPICY SAUCE WITH SPETZLI	34,00
LAMB CHOPS AND PUMPKIN SEEDS, WITH PUMPKIN- BREAD DUMPLINGS AND RATATOUILLE	39,00
ROSA GRILLED DEER STEAK ON MUSHROOM SAUCE, WITH ORANGE-POTATO CROQUETTES AND SAVOY CABBAGE	41,00

GRILLED CUTLET OF VEAL WITH TRUFFLED POTATO  
MASH AND BROCCOLI 40,00

ROAST LOIN OF BEEF ON TRUFFLED ROCKET SALAD  
WITH PARMESAN AND ROAST POTATOES 35,00

FILLET STEAK (250G) OR  
PEPPER STEAK (250G)  
POTATOES AND VEGETABLES 48,00

WIENER SCHNITZEL WITH POTATO SALAD 31,00

CORDON BLEU WITH POTATO SALAD 34,00

PFANDL'S SPECIAL SKEWERS  
FILET OF BEEF ON THE SPIT 41,00  
TURKEY ON THE SPIT 32,00  
SERVED WITH BAKED POTATO

**ROAST VEAL KNUCKLE FOR 2 PEOPLE**  
**(DUMPLINGS, VEGETABLES, POTATOES)**

68,00

**(RESERVATION)**

**FISH**

FRESH WHOLE ARCTIC TROUT WITH FRESH HERBS  
SERVED WITH ROAST POTATOES 32,00

TIGER PRAWNS ON WOK VEGETABLES 33,00

FILLET OF MONKFISH WITH ZAFFRON – CHAMPAGNE  
CABBAGE AND LIME ESPUMA 39,00

## **VEGETARIAN**

2 PIECES OF SPINACH DUMPLINGS ON TOMATO-LEEK  
BUTTER

21,00

## **CHILDREN**

SPETZLI WITH CREAM SAUCE 10,00

FRENCH FRIES 10,00

CHILDRENS WIENER SCHNITZEL (VEAL),  
FRENCH FRIES 23,00

## **DESSERT**

DON PEDRO (WHIPPED VANILLA ICE CREAM AND IRISH WHISKEY)	8,00
HOMEMADE SORBETS (LEMON/MANGO/PINEAPPLE/RASPBERRY)	5,00
WITH WODKA	8,00
• FROZEN CARAMEL CREAM WITH CHERRIES	6,00
1 SCOUP OF ICE CREAM (VANILLA/CHOCOLATE/NUT/STRAWBERRY)	4,00
„KAISERSCHMARRN“ WITH PLUMS (WAITING TIME 15 MIN.)	16,00
CREPE STUFFED WITH VANILLA ICE CREAM, CHOCOLATE SAUCE, ALMONDS AND WHIPPED CREAM	10,00
APRICOT CREPE	6,00
NUTELLA CREPE	7,00
VARIETY OF LOCAL CHEESE, TRUFFLED HONEY	11,00