

A good start

Stiegl Zwickl beer 0.5 € 5.20

Naturally cloudy organic beer

Non-alcoholic apple secco 0.1 € 5.20

Sparkling wine without alcohol from Lake Constance

The origin of Rosé 1/8l € 5.80

Rosé from Blaufränkisch awarded 92 Falstaff points from the Rosalia DAC - Piribauer winery

Autumn soups & starters

Hokkaido pumpkin cream soup € 6.80

with roasted seeds and pumpkin seed oil

Salzburg soup pot € 8.20

Beef boullion with noodles, frankfurters, root vegetables, boiled beef and chives

Autumn salad € 14.00

with pomegranate, goat's cheese wrapped in bacon
and pear dressing

Colourful, healthy and vegetarian

Homemade beetroot gnocchi (V) € 18.00

served with parmesan sauce

Veggie pot (V) € 15.00

with chickpeas, colourful vegetables
and bread crisps

From local waters

Crayfish ravioli € 22.00
with sage and tomato butter

Grilled char filet from the Bluntau Valley € 28.00
on lemon-saffron risotto
and radishes braised in butter

From forest, meadow and pasture

Tyrolean style veal liver € 24.00
served with thyme polenta and glazed apple

brückenWIRT onion sirloin roast beef € 24.00
with roasted potatoes and bacon beans

Fillet of beef 200g € 34.00
served with homemade potato wedges
and celery cream

Saddle of venison medallions € 36.00
with brioche dumplings and apple-red cabbage

The sweet classic

Chocolate cake 🍫 with chocolate sauce and whipped cream € 6.00

A cover charge of **€ 3.00 per person** will be made for dinner.
(bread and pastries with homemade spreads)