Autumn in the air - delicious dishes to whet your appetite

A good ouverture

Stiegl Zwickl beer 0.5l € 5.20

Naturally cloudy organic beer

Non-alcoholic apple secco 0.11 € 5.20

Sparkling wine without alcohol from Lake Constance

The origin of Rosé 1/81 € 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, pumpkin seed oil and chorizo crisps

Old Salzburg soup pot € 8.20

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

Pumpkin, fig and lamb's lettuce salad (Vegan) € 13.50

with pomegranate, pine nuts and pear dressing served with olive bread

Colourful, healthy and vegetarian

Homemade spaghetti (V) € 18.00

with pistachio pesto and mini buffalo mozzarella

Autumn dumplings (V) € 17.00

with pumpkin cream, roasted pumpkin seeds and Styrian pumpkin seed oil

From local streams

River crayfish ravioli € 22.00

on parsley root cream and pickled sweet and sour cherry tomatoes

Char fillet from the Bluntau Valley € 32.00

poached in lemon oil and horseradish on caramelised fennel and boiled potatoes

From forest, meadow and pasture

"Alessandro 2.0" beef burger € 18.00

Beef patty in a brioche bun with mountain cheese, bacon, romaine lettuce and rosemary wedges

.... with jalapeños on request

Roast pink duck breast € 30.00

on creamy polenta, pickled mini corn, orange gravy

Venison ragout € 26.00

on potato/truffle puree, with wild broccoli and spicy autumn pear

Saddle of venison medallions € 38.00

red cabbage with apple and mountain cranberry and herb spaetzle

Dessert classic – reinterpreted

"brückenWIRT" Sachertorte in a glass € 8.20 with caramel ice cream

At dinner, a cover charge of € 3.00 per person applies

(Includes bread, pastries and various homemade spreads)