

Our spring recommendation for you

Soup

Cream of regional wild garlic (V)

with curdled egg € 5.80

Starter

brückenWIRT beef tartare 150g € 23.00

Pasta dishes

Fritters filled with wild garlic (V)

served with red cabbage and mould cheese dip € 16.80

Homemade crayfish ravioli

With crustacean fond and organic sprouts € 26.00

Main courses

Salzburg pork schnitzel

filled with bacon, mushrooms, cheese
served with French fries and side salad € 19.80

Crown of lamb with spring herb crust

Young potatoes and spring vegetables € 36.00

Fillet of beef under a herbal crust

served with potato wedges and colourful vegetables
200 g € 34.00 - 250 g € 38.00

Grilled char fillet from the Bluntau Valley

on black risotto and green asparagus € 28.00

Dessert

Cherry tart

with homemade nougat ice-cream € 7.40

We only use meat, eggs and fish from Austria for our dishes.



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