

A delightful start to spring

A fresh beginning

Refreshing Hugo € 6.20

Prosecco, elderflower syrup, soda,
lemon and mint

Flüx organic lemonade 0.25 l € 4.50

Slowly brewed and natural

The origin of Rosé 1/8 l € 5.80

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

Tradition & creativity: our starters

BeeF Tatar 150g € 22.00

Taco-pumpkin-apple chutney, avocado, mustard,
mayo-herb butter, toast bread

BeeT Tatar (V) 150g € 15.00

Beet tartare with pickled chanterelles, capers
and hazelnut mayo

Minestrone (vegan) served in a pot € 6,80

Chicken consommé with meat tortellini € 6.80

brückenWIRT soup pot € 8.20

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

Alps meet Amore – Italian dishes with an Austrian touch

Melanzani alla Parmigia (V) € 18.00

(Italian eggplant lasagne without pasta)

House recipe

cream cheese and spinach ravioli (V) € 18.00

served with sage and tomato butter and parmesan cheese

Parmesan risotto € 25.00

with seared beef strips,
tomato dumplings
and fine balsamic rosemary reduction

Hearty, spicy, simply good: our main courses

"Alessandro" burger

(with Austrian beef € 20.00 | vegetarian (V) € 18.00)

served with grilled vegetables, pickled red onion,
cheddar cheese and aioli

with herb wedges and homemade tomato ketchup

Austrian fillet of beef 200g roasted with "Café de Paris" butter and pepper sauce € 36.00

served with grilled and pickled king oyster mushrooms,
potato gratin with port wine shallots

Saltimbocca of veal € 26.00

with Jerusalem artichoke triple and fregola sarda

Dumpling duet

Homemade smoked meat dumplings & dumplings with mushroom filling € 19.00

on Savoy cabbage in cream and a juice

Vegetarian only on request

From local waters

Salmon trout fillet in orange-almond € 28.00

served with salted baby potatoes,
sous vide carrots and horseradish foam

The sweet classics

Tiramisu

with caramel ice cream € 7.20

Sorbet variation (vegan) € 9.00

Mango | Lemon-basil | Blackcurrant

Scoop of ice cream à € 2.50

according to an Italian recipe

Strawberry | Vanilla | Chocolate | Cookies | Mango

At dinner we charge

a cover charge of € 3.00 per person

(bread, pastries and various homemade
spreads)