Starters

Grilled avocado

Watermelonsalad /shrimp/passion fruit 2,8,e,h,j € 13,80

Beef Tartar

Made of beef fillet

Quail egg/anchovies/roasted bread b,c,d,e,f,i,m,7

€ 17,80

Vital salad - our healthy mixed salad

Mixed salad with croutons and roasted kernils, homemade dressing, baguette b,c,m,n,d,e,i,3

with sauted stripes of beef with pan-fried mixed mushrooms € 16,90 with stripes of chicken € 14,90

Small mixed salad with our homemade dressing $_{b,c,m,n,d,e,i,3}$ $\in 4,50$

Soups

Homemade beef consomme b,c,d,m,7, with dumplings made from liver, meat and semolina <u>or</u> with stripes of pancakes € 6,30

Dear guests,
e are kindly asking you not to use your mobile phone during your stay in the
restaurant
or respectfully put it on "silent" mode. Thank you for your consideration.

Main Courses

Pink fried veal steak ^{2,k,b,e,m,c,n}
homemade "spaetzle" / morel cream /green asparagus ** **€ 24,80**

Viennese Schnitzel (veal)b,d,m,3,2,7
on pan-fried potatoes <u>or</u> with french fries / cranberries **€** 21,90

Buttermilk fried chicken b,c,d,e,k,m,n,4
with potato-cucumber salad/sour cream

18,90

Black angus sirloin roast beef with roasted onions c,d,k,3,2,1 on pan-fried potatoes / roasted onions € 22,90

Dear Guests,

all dishes marked with this symbol ☀ are our "classics"
and are available in regular as well as smaller portions.
We ask you for your understanding that we do not prepare smaller portions of any other main course mentioned in our menu.

Black Angus beef specials for steak lovers:

Steaks sides sauces and dips

Steak-sirloin of beefSteak House Pommesherb butter b(ca. 250 g) € 21,50pan fried mushroomscream sauce 2,b,c,kFillet of beefpotatoe wedgesBBQ- Sauce 1,2(ca. 220 g) € 26,50green beans with bacon b,2,3peppersauce c,k,1,2,3

Veal steakgrilled vegetables b(ca. 250 g) € 22,50herb baguette d,b

Entrecôte

Combine your sides to your liking.
If not ordered otherwise we serve the steaks medium

Fish

Grilled salmon steak 1,2,7,12,b,c,d,f lemon risotto/ edamame / Veltliner (white wine) sauce € 23,20

Roasted brown trout b,d,i
honeyed chicory/ butter potatoes / almonds b,d,i
€ 21,50

Homemade fish rissole 2,3,a,b,d,f,h,k potato-cucumber-salad / herb dip € 18,90

Dear Guests, thank you for understanding that we have to charge 1,50 € extra for every change of the side dishes as well as for ordering a second plate

Vegetarian dishes

Rottaler Käsespätzle (cheese noodles) 2,b,m,i,d Emmental cheese /roasted onions /chives € 13,30

Herb risotto d,b,i
Parmesan cheese/ cherry tomatoes / rocket salad
€ 13,60

Desserts

Kaiserschmarr'n with caramelised nuts b,d,i,m
(ca. 20 minutes to prepare)
as a dessert: € 9,50
portion for two: € 16,90

Lavender crème brûlée 3,7,8,11,b,d,i,m
Passion fruit / brown sugar /berries
€ 8,70

Strawberry tiramisu b,m,d,k,9 Curd cheese / strawberries / Amaretto / Mascarpone € 8,70

Lindenhof – Sgroppino k Homemade sorbet of your choice, mixed with wodka and prosecco € 6,90



Thank you for your visit, we are looking forward tot he next one!

All prices include the statutory value-added tax.

Of course our in-house guests can put the bill on the room tab.

We accept payment with EC-Maestro card and from a minimum sum of € 20,-

also VISA and MASTERCARD.

Subject to labelling food additives

1	with dyes	7	with acidifiers
2	with preservatives	8	with stabilizers
3	antioxidations	9	contaning coffeine
4	flavour enhancers	10	contaning chinin
5	sulfored	11	sweetenrs
6	blackened	12	phosphates

Allergene labelling and main allergenes

a	soy	h	crustaceans
b	milk	i	nuts
c	cellery	j	molluses
d	grain	k	sulphor dioxide
e	mustard	1	lupins
f	fish	m	eggs
j	peanuts	n	sesame

Please let us know if you have allergies, we will gladly advise and inform you.

Wine, sparkling wine and spirits may contain following allergenes: Sulphite, milk, egg white, gelatine