



# TSCHEBULL

RESTAURANT  
BEISL  
BAR

## COLD STARTERS

### SPICY TARTAR OF SWEET OXEN

with green pepper, poached egg yolk & fried onions | small 120g | 22,00  
large 150g | 27,50

### ALPINE CEVICHE

#### FROM THE FLAMED FJORD TROUT

with sweet mustard seeds, chervil & radishes | 19,00

### WARM VEAL HEAD & ROASTED SWEETBREADS

with white asparagus, fresh peas, wild garlic pesto & morels | 19,00

### BEETROOT FROM THE OVEN <sup>VEGETARIAN</sup>

on farmer's yoghurt, with blood sorrel, orange varnish & blue poppy pesto | 19,00

### VEGANISTA BOWL <sup>VEGAN</sup>

with wild mushrooms, red quinoa, pumpkin & poke marinade | 16,00

### DILL CUCUMBER SALAD

with farmer's sour cream | 10,50

## AUSTRIAN TAPAS

A VARIATION OF FIVE STARTERS TO SHARE

28,00

## SOUPS & ENTREE

### BOILED BEEF CONSOMMÉ

with root vegetables & semolina gnocchi | 14,00

### PARMESAN FOAM SOUP

with ravioli, baked tomatoes & wild garlic pesto | 14,00

### FRIED PULPO

with creamy polenta, pistou, braised artichokes & tomatoes | 22,00

## FISH & VITAL

### SALMON TROUT WITH BEECHNUTS

on creamed spinach, potato strudel & nut butter foam | 36,00

### FRIED CODFISH

with fregola sarda, green asparagus, oven-baked tomatoes & pistou fond 38,00

### CARINTHIAN CHEESE RAVIOLI <sup>VEGETARIAN</sup>

Noodle dumplings, filled with herb-curd, with lettuce, brown butter & truffle | 29,50

### ROASTED GREEN ASPARAGUS <sup>VEGAN</sup>

with BBQ eggplant, creamy polenta & chimichurri | 29,50



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## STABLE & FOREST

<b>GLAZED CALF'S LIVER</b> fried with rowanberries & Tyrolean bacon, marjoram & mashed potatoes	34,00
<b>PINK SADDLE OF VENISON IN PEPPER CRUST</b> with Romanesco, wild mushrooms & porcini ravioli	45,00
<b>GRILLED BEEF AND ONIONS</b> Rump steak 200g with spinach leaves, pickled cucumbers & fries with truffles	38,00
<b>CRISPY SUCKLING PIG SHOULDER</b> with quince chutney, pointed cabbage & mountain cheese pancakes	34,00
<b>PINK RACK OF LAMB</b> with eggplant vegetables, pointed cabbage & fregola sarda	39,00
<b>WIENERSCHNITZEL OF VEAL</b> with potato salad, green salad & cranberries	34,00
<b>ALT WIENER TAFELSPITZ</b> prime boiled beef with cream spinach, apple horseradish, chives sauce & Austrian hash browns	34,00

## THE BEST OF OUR PATISSERIE

<b>"DON'T CALL IT SACHERTORTE"</b> the classic combination of finest dark chocolate & apricot	14,00
<b>CRISPY CURD CHEESE RAVIOLI</b> raspberry, rhubarb & honey ice cream	14,00
<b>KAISERSCHMARRN</b> caramelized Austrian style pancake with stewed plums & vanilla ice cream	14,00
<b>VANILLA ICE CREAM &amp; PUMPKIN SEED OIL</b> with stewed plums & crunchy seeds	8,00

### SALZBURGER NOCKERLN

TYPICAL AUSTRIAN SOUFFLÉ WITH RASPBERRIES  
& VANILLA SAUCE | FOR MINIMUM 2 PEOPLE | PREPARATION  
TIME ABOUT 25 MIN.

19,00 p.p.