



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

VEGANISTA BOWL ^{VEGAN}
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 ^{VEGETARIAN}
Noodle dumplings, filled with herb-curd,
with lettuce, brown butter & truffle | 29,50

ROASTED GREEN ASPARAGUS ^{VEGAN}
with BBQ eggplant, creamy polenta
& chimichurri | 29,50



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STABLE & FOREST

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

THE BEST OF OUR PATISSERIE

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

SALZBURGER NOCKERLN

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

19,00 p.p.