



# 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
TRUFFLE PORK & CAULIFLOWER roasted pork belly with cauliflower, brown butter & truffles	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
PORCINI MUSHROOM CREAM SOUP with ravioli & wild mushrooms	14,00
FRIED SCALLOPS with cauliflower, chorizo jus & lime crisp	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 aubergines, 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 Brussels sprouts, wild mushrooms & porcini ravioli	45,00
<b>GRILLED BEEF AND ONIONS</b> Rump steak 180g with spinach leaves, pickled cucumber & mashed potatoes	34,00
<b>BRAISED OX CHEEK</b> in Zweigelt jus, with root vegetables & parsnip puree	32,00
<b>PINK RACK OF LAMB</b> with aubergine vegetables, pointed cabbage & fregola sarda	39,00
<b>ALT WIENER TAFELSPITZ</b> prime boiled beef with cream spinach, apple horseradish, chives sauce & Austrian hash browns	34,00
<b>WIENERSCHNITZEL OF VEAL</b> with potato salad, green salad & cranberries	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>HONEY ICE CREAM WITH RICE PUDDING</b> wild berries & sesame walnuts	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.