



TSCHEBULL

RESTAURANT
BEISL
BAR

COLD STARTERS

BEEF TATAR

with stone mushrooms, lettuce,
young peas & toasted bread | small 19,80 | 27,00

LANGOUSTINE CARPACCIO

with yuzu, avocado,
& cherry-vinegar-sorbet | 28,00

GARDEN FRESH

LETTUCE WITH GREEN ASPARAGUS ^{VEGETARIAN}

maple-pepper marinade,
crunchy pumpkin & eggplant bacon | 14,50

BEET FROM THE OVEN ^{VEGAN}

on farmer yoghurt with crunchy chickpeas
& blue poppy | 15,00

AUSTRIAN TAPAS

A VARIATION OF FIVE STARTERS TO SHARE
21,50

DELICACIES FROM THE STOCKPOT

CREAM SOUP OF YOUNG LEEK

with crispy sweetbreads
& braised shi-take | 14,00

BOILED BEEF CONSOMMÉ

with homemade meat strudel | 12,50

FISH & CO

CRISPY BAKED CODFISH

with potato salad, white lion's share
& pumpkin seed pesto | small 19,00 | 27,50

FILET OF HALIBUT

with truffle butter, cream spinach,
mushrooms & Parmesan Gnocchi | 29,00



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STABLE & FOREST

RISOTTO OF YOUNG MARROW PEAS ^{VEGAN}
with kohlrabi, hazelnuts & gold of pleasure oil | 19,00

CARINTHIAN CHEESE RAVIOLI ^{VEGETARIAN}
Noodle dumplings, filled with herb-curd,
with lettuce, brown butter & bianchetti truffle | 21,00

LOIN OF THE MONASTERY PIG
"PASTRAMI STYLE"
with braised primeval carrot, spring onions, smoked alpine
butter & crispy savoy cabbage | 25,00

MINCED MEAT OF VEAL
homemade burger „Austrian style“
on cream mushrooms, cucumber mustard,
small salad & potato-chives mash | 18,00

LIVER OF SUCKING CALF
with apple, marjoram, roasted onions
& potato-mash | 24,50

SADDLE OF VENISON
WITH WALNUT-HERB CRUST
with buckwheat cream, beech mushrooms
& flavored apricot | 29,50

ALT WIENER TAFELSPITZ
prime boiled beef with cream spinach, apple horseradish,
chives sauce & Austrian hash browns | 25,00

WIENERSCHNITZEL OF VEAL
with potato salad, green salad
& homemade Tyrolean lingo berry chutney | 26,00

THE BEST OF OUR PATISSERIE

APRICOT STRUDEL WITH POPPY SEEDS
with braised apricot & tarragon-cream-ice | 12,00

SEMOLINA DUMPLINGS
with walnut, cherries marinated in port wine
& star anise ice cream | 13,50

BERRY SELECTION CREAM AU GRATIN
with raspberry, white almond & yoghurt | 14,00

KAISERSCHMARRN
caramelized Austrian style pancake
with stewed plums & vanilla ice cream | 14,00

VANILLA ICE CREAM & SEED OIL
with stewed apricot & crispy seeds | 8,00

SALZBURGER NOCKERLN

TYPICAL AUSTRIAN SOUFFLÉ WITH RASPBERRIES
& VANILLA SAUCE | FOR MINIMUM 2 PEOPLE PREPARATION
TIME ABOUT 25 MIN. | 15,00 P.P