



# 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

### CRISPY BAKED VEAL SWEATBREADS & HEAD

with lukewarm potato-radish-salad, wild garlic pesto & tartar sauce | 22,00

### RAW MARINATED TUNA

with sashimi marinade, sesame, kohlrabi, wan tan & spinach salad | 22,00

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

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

### TIPS OF ASPARAGUS <sup>VEGAN</sup>

with tomato tartar, herb salad & morel tapenade | 16,00

### DILL CUCUMBER SALAD

with farmer's sour cream | 10,50

## AUSTRIAN TAPAS

A VARIATION OF FIVE STARTERS TO SHARE

28,00

## SOUPS

### BOILED BEEF CONSOMMÉ

with root vegetables & semolina gnocchi | 14,00

### PARMESAN FOAM SOUP

with ravioli, oven tomatoes & red pesto | 14,00

## FISH & VITAL

### FRIED SEA BREAM FILLET

on wild garlic pasta risotto, fresh peas & asparagus | 36,00

### SCALLOPS & TRUFFLE

on cellery risotto, with crispy Chorizo & Chorizo oil | 36,00

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

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

### GREEN ASPARAGUS & PARMIGANA <sup>VEGAN</sup>

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



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## STABLE & FOREST

### “WILDER KAISER”

homemade venison burger with mountain cheese, bacon, red cabbage salad, green pepper & cranberries	23,00
- additional French Fries	6,00
- additional truffle fries	12,00

### CALF'S LIVER GLAZED IN MARJORAM JUS

with braised onions, baked apple & potato chive mash	32,00
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### FILLET OF BEEF WITH HERBAL CRUST <sup>200g</sup>

with celery puree, romanesco & truffle fries	44,00
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### BRAISED SHOULDER OF SUCKLING PIG

with pointed cabbage, mashed potatoes & crispy chorizo	36,00
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### WIENERSCHNITZEL OF VEAL

with potato salad, green salad & cranberries	34,00
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### ALT WIENER TAFELSPITZ

prime boiled beef with cream spinach, apple horseradish, chives sauce & roasted potatoes	34,00
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## THE BEST OF OUR PATISSERIE

### CRISPY STRAWBERRY SANDWICH

with homemade sour cream ice cream, white chocolate & sweet pesto	14,50
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### KAISERSCHMARRN

caramelized Austrian style pancake with stewed plums & vanilla ice cream	14,00
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### “CRISPY POPPY SEED DUMPLINGS”

with raspberries, rhubarb & homemade sour cream ice cream	14,00
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### VANILLA ICE CREAM & PUMPKIN SEED OIL

with stewed plums & crunchy seeds	8,00
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## SALZBURGER NOCKERLN

TYPICAL AUSTRIAN SOUFFLÉ WITH RASPBERRIES  
& VANILLA SAUCE

FOR MINIMUM 2 PEOPLE |  
PREPARATION TIME ABOUT 25 MIN.

19,00 p.p.  
To order till 21:30