



SWEETS & CHEESE

- Marinated strawberries** 9.90
Orange marinade – vanilla mascarpone cream – burnt snow caps
- Warm chocolate nut cake** 10.90
liquid core – homemade vanilla ice cream – whipped cream
- Variation of homemade mini desserts** 11.00
let yourself be surprised...
- Crème brûlée** 9.90
homemade chocolate orange ice cream
- Stasta freshly baked pancakes according to grandma's recipe**
per piece with homemade jam of your choice: 5.50
Quince – Powidl – Apricot – Orange Whiskey
- Homemade ice cream** 3.20
Chocolate-orange – vanilla – Tangerine sorbet- apple cinnamon **p. portion**

Handmade strawberry dumplings made from curd dough
with marzipan – boiled strawberry rhubarb ragout
5.90 per piece

CHEESE

- Warm gratinated cheese bread from Joseph** 9.90
Blue cheese & fresh pears – fig mustard
- Cheese plate from the board** - with Joseph bread 3 or 5 types – **12.0 / 18.0**
- Matching beerenauslese 2021** - Feiler Artinger 6.50
Sweet wine rarity – TBA 2018 pure "Cabernet Sauvignon – Haidehof **9.60**



FINE SPIRITS

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| <ul style="list-style-type: none"> Guglhof aus Salzburg Marille Reserve 5,80 Zwetschke Reserve 5,90 Himbeere 7,20 Williamsbirne Reserve 6,10 Vogelbeere 7,90 Apfel Reserve 4,90 Quitte Reserve 5,90 Hauslikör von grüner Walnuss oder Weichsel Alle Preise beziehen sich auf 2cl Ausschankmenge | <ul style="list-style-type: none"> Herzog aus Saalfelden Zirbe 4,90 Klassische Digestifs Diplomático Rum 5,30 Whiskey „Rye“ – J.Haider 5,50 Wodka Belvedere 4,80 Cognac Frapin VSOP (4cl) 9,90 Grappa „Barrique“ 2003 6,10 4,90 |
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