

— À la carte

TO START	€
— Alpine Beef Tartare with Crisp Poached Egg A, C, D, F, L, M, O	19
— Marinated Roast Pork with Lentils and Fresh Horseradish H, L, M, O	13
— Best of Smoked Trout with Cucumber and Dill D, G, H, L, M, O	15
— Carpaccio of Butternut Squash with Cottage Cheese and Dried Fruit G, H, L, O	12
SOUPS	
— Hearty Beef Broth with Tirolerknödel Dumpling A, C, G, L	8
— Mooser's Fish Soup with Fish Fillets and Homemade Pasta A, C, D, L, O	13
— Cream of White Parsley Soup with Black Bread Croûtons A, G, L, O	7

IN BETWEEN		€
— Pasta „Salsiccia“ with Pecorino and Arugula	A, C, L, M, O	14
— “Wiener Kalbsbeuschel” - Creamy Ragout of Veal Innards with Bread Dumplings	A, D, G, L, O	13
— Vegetables in Foil with Feta Cheese	G	12
THE MAINS		
— Classic “Wiener Schnitzel” — Breaded Tender Veal Escalope served with Parsley Potatoes	A, C, G	28
— Alpine Beef Tenderloin Steak “Café de Paris” Style with Potatoes and Roasted Broccoli	C, D, F, G, L, M, O	160 g 34
		220 g 42
— Boiled Beef in Broth with Classic Sides and Sauces	A, G, L, O	24
— Alpine Beef Goulash with Bread Dumplings	A, C, G, L, O	19

— “MOOSER Schaffl” – Salad Bowl of Mixed Greens with Roasted & Sliced Beef Tenderloin A, H, L, O	29
— Best of Venison with Pumpkin and Glazed Chestnuts A, C, G, L, O	34
— Half Cornish Hen with Thyme Polenta and Pearl Onions A, G, L, O	25
— Roasted Salmon Trout with Prune Risotto and Caper & Lime Butter D, G, L, O	28
— Poached Alpine Char with Curry Spinach and “Pommes Noisette” D, G, L, O	29
— Homemade Strozzapreti Pasta (v) with Dolce Latte and Prunes A, C, G, L, O	18
— Red Beet Risotto (v) with marinated Spinach G, H, L, O	17
SALAD	
— Green Salad H, L, O	6
— Mixed Greens H, L, O	7

DESSERT	€
— “OOBEN” – “Up In Chocolate Heaven” A, C, F, G, H, O	12
— Nougat-Filled Cream Cheese Dumplings with Blackberries and Cinnamon Ice Cream A, C, G, H, O	9
— Coconut, Orange and Almond Dessert A, C, G, H, O	12
— Cheese Platter with Fruit Loaf A, C, G, M, O	18

The food and drinks we provide contain the 14 allergic ingredients (and products thereof) as listed by the Food Information Regulation (FIR). Cross reactions may occur.

A Gluten B Crustaceans C Eggs D Fish E Peanut F Soja G Milk H Nuts L Celery M Mustard N Sesame O Sulfites P Lupins
R Molluscs (v) vegetarian food

If you are allergic to a food and are in any doubt, i. e. concerning our spreads and Amuse Gueules, please speak to a member of our trained staff. Our homemade pastries and chocolates may contain the food additives listed below:

A, C, E, F, G, H, N