

À la carte

TO START

Beef Tartare ACDGM 22
Pearl Onions - Horseradish Mousse - Belper Knolle Cheese

Alpine Char ADH 23
Kohlrabi - Herbs - Horseradish

IN BETWEEN

Venison Ragout AG 16
Spinach - Scrambled Egg - Horseradish Bread Sauce

Baked Blood Sausage ACGM 18
Celery Cream - Radish - Pepper Cream Gravy

Cod AGBRL 25
Jerusalem Artichoke Cream - Crustacean Foam

Potato Ravioli ACG 23
Egg Yolk - Spinach - Mushrooms

SOUPS

Hearty Beef Soup ACLG 13
Root Vegetables - Butter "Nockerl" - Beef Shin Slice

Tyrol Mountain Cheese Cream Soup ACG 14
Wild Garlic Oil - Cheese "Krapferl"

SORBET

Sorbet AG 8
Yogurt Espuma - M-Gin (Macho Destillery)

THE MAINS

“Wiener Schnitzel” ACGM 31
Potato Salad or Parsley Potatoes - Cranberries

Veal Filet and Cheek CGLM 36
Herb Polenta - Spiced Popcorn - Corn

Herb Beef Tenderloin Roast ACGL 34
Onions - Bone Marrow Dumpling - Porcini Mushrooms

Filet Mignon CGL 51
Sautéed Vegetables - Potato Flan - Port Jus

Roasted Zander ADLO 30
Chorizo Risotto - Broad Bean - Wild Broccoli

Sea Bass DGLR 33
Minestrone - Leek - Vegetables - Clams

Surf & Turf GCLB 83
*Filet Mignon - Lobster Tail - Sautéed Vegetables -
Potato Flan - Port Jus*

Spice Crusted Venison Steak LGH 48
Celery - Apple - Chanterelle Mushroom

Tagliatelle with Veal Bolognese ACGL 26
Perigord Truffel - Parmigiano Reggiano - Wild Garlic

Truffel Pasta (v) ACGL 44
Perigord Black Truffels - Cream Sauce

Herb Polenta (v) G 23
Porcini Mushroom Cream - Mountain Cheese

SALAD

Mixed Greens AM 8
Croutons - Cress - Balsamic Marinade

Wild Herb Salad ACM 7
Grated Egg - Pumpkin Seeds - Herb Marinade

Cover Charge is 4,50 per person

DESSERT

AND CORRESPONDING WINES 1/16

Quark Mousse <small>ACMH</small> 16 <i>Damson - Quark Rum Ice Cream - Florentine Biscuits</i>	→	Cuvée Beerenauslese 2017 7,0 <i>Gerhard Kracher, 91 Falstaff Points</i>
Warm Chocolate Souffle <small>ACGH</small> 16 <i>Chocolate Foam - Milk Ice Cream - Milk Jelly - Chocolate Nut</i>	→	Grandè Cuvé TBA 2017 16,5 <i>Gerhard Kracher, 95 Falstaff Points</i>
“Kaiserschmarren” <small>AC</small> 18 <i>Stewed Damsons - Vanilla Ice Cream Crackle</i>	→	Cuvée Red Roses 2014 8,5 <i>Gerhard Kracher, 93 Parker Points</i>
Cheese in Three Ripening Stages <small>HAG</small> 12 <i>Quince</i>	→	Cuvée Red Roses 2014 8,5 <i>Gerhard Kracher, 93 Parker Points</i>
Zotter 4 Piece Chocolate Assortment 8 <i>Pear</i>		

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

Our staff practises extreme caution in preparing our items and do their best to provide all mandatory allergen ingredients information.

However, please beware that there may be a chance of cross contamination: A Cereals containing Gluten B Crustaceans C Eggs D Fish

E Peanut F Soybeans G Milk H Nuts L Celery M Mustard N Sesame O Sulphites P Lupin R Molluscs (v) Vegetarian Food

If you have a food allergy and are in any doubt, i. e. concerning our spreads and amuse bouches, please speak to a member of our trained staff.

Our homemade pastries and chocolates may contain the the following allergens A, C, E, F, G, H, N

Cover Charge is 4,50 per person

With locally sourced ingredients ...

Showcasing a local menu that is true to traditional Austrian and Tirolian recipes is more than just a philosophy at OOBEN im MOOSER. Our mission is to serve you extremely delicious and high quality food, using the very best locally sourced ingredients available:

Alpine Char: GERHARD WOLF (Ramsau)

Bread: JOSEPH BROT (Wiener Neustadt)

Fish: DEUTSCHE SEE (Neu-Ulm)

Meat & Charcuterie: HÖPPERGER Family (Tiroler Oberland)

Blood Sausage: PETER KNAPP (Gschwendt / Obsteig)

Wildkräuter, Gemüse, Salat: FAMILIE KOFLENER (Landeck)

Wild Herbs, Vegetables, Salads:

Cheese Specialties: ANDREAS GSTREIN (Imst)