

# À la carte

## TO START

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**Beef Tartare** ACDGM 22  
*served with Homemade Pickled Pearl Onions, Scrambled Egg  
Espuma and grated Belper Knolle*

**Alpine Char** ADH 21  
*gently Smoked, served with Homemade Pickled Kohlrabi,  
Herb Oil and Apple - Horseradish Relish*

## SOUPS

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**Hearty Beef Broth** ACL 12  
*with Meat Strudel, Semolina Roll and Root Vegetables -*

**CARINTHIA meets VORARLBERG:**  
**“Kärntner Kirchtagsuppe”** ADEG 13  
*with Brioche-Crème and Smoked Eel from Lake Constance*

## IN BETWEEN

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**Roasted Venison Loin** AGO 22  
*served with Porcini Mushroom Polenta and Wild Broccoli*

**“Blunzn” Blood Sausage** AGO 18  
*served with Roasted Creamed Cabbage, Pork Jus  
and Horseradish*

**Wild Turbot** ABDGLO 32  
*in Bouillabaisse, served with Root Vegetables  
and Celeriac Purée*

## THE MAINS

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**“Wiener Schnitzel” Breaded Veal Escalope** ACG 29  
*served with Parsley Potatoes and Cranberry Sauce*

**Veal Cheeks** ACG 32  
*mouthwateringly Tender, served with Snow Pea Crème and Semolina Dumplings*

**“Alp Superior” Short Loin** ACGHL 33  
*served with Hazelnut Gnocchi and Braised Bell Peppers and Onions*

**Roasted Zander Fillet** ACGLO 29  
*served with “Arrabiata Risoni” Pasta, Fish Sauce and Zucchini*

**Local Trout Fillet** ACDGLO 25  
*served with Homemade Fettuccine Pasta, Creamed Cabbage and Nut Butter Sauce*

**Homemade Ravioli in Hay** ACDGLMO 27  
*stuffed with Tyrol Mountain Lamb, served with Braised Carrots, Fresh Goat Cheese Curd and Natural Juice*

Gedeck EUR 4,50

**Veal “Tafelspitz”** ACGLO 27  
*Slow Cooked Overnight with Creamy Root Vegetables, Baby Spinach and Horseradish Bread Sauce*

**Fillet Steak** ACGHL 47  
*served with Pan Roasted Vegetables, Parsley Potatoes and Pepper Sauce*

**Truffle Noodles (v)** ACGL 24  
*in Creamy Perigord Truffle Sauce*

## SALAD

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**Mixed Greens** AM 7  
*with Croutons and Cress in Balsamic Marinade*

**Wild Herb Salad** ACM 6  
*with Grated Egg and Roasted Sunflower Seeds in French Dressing*

## DESSERT

**Bee Sting Cake 2.0** ACGH 15

*with Vanilla Custard, Almonds, Propolis and Wood Sorrel Ice Cream*

**Guanaja Chocolate Tart (70%)** ACGH 15

*with Passion Fruit and Malt Crumbles*

**Caramelized “Kaiserschmarren”** AC 18

*with Stewed Damsons and Homemade Vanilla Ice Cream*

AUSTRALIA vs. “THE WORLD”:

**Assortment of fine Cheeses** AGOH 24

*7 Local and International Cheeses, served with Pear Ragout and Raisin Bread*

## AND CORRESPONDING WINES 1/16

→ **Cuvée Beerenauslese 2017** 7,0  
*Gerhard Kracher, 91 Falstaff Points*

→ **Sämling 88 Trockenbeerenauslese 2017** 9,5  
*Weingut Tschida, 95 Falstaff Points*

→ **Cuvée Red Roses 2014** 8,5  
*Gerhard Kracher, 93 Parker Points*

→ **Cuvée Red Roses 2014** 8,5  
*Gerhard Kracher, 93 Parker Points*

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

## 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:

Alpensaiibling: GERHARD WOLF (Ramsau)

Fisch: BARBARA GÜFL (Meiningen)

Fleisch, Wurstwaren: FAMILIE HÖPPERGER (Tiroler Oberland)

Blutwurst: PETER KNAPP (Gschwendt / Obsteig)

Wildkräuter, Gemüse, Salat: FAMILIE KOFLER (Landeck)

Äpfel: APFEL-LAGER (Haiming)

Käsespezialitäten: ANDREAS GSTREIN (Imst)