

Starters

Euro

Burrata tomatoes basil pesto LA	16
Carpaccio of beef rocket parmesan G	19
Vitello Tonnato cold slices of boiled veal tuna sauce CDM	19
Beetroot carpaccio corn salad grilled zucchini horseradish (vegan)	15
or with caramelized goat cheese G	15

Soups

Tomato cream soup cream croutons ACEGHL	8
Cream of Pumpkinsoup pumpkin seed oil pumpkin seeds AC	8
Clear soup with pancake strips ACGL	7
with liver spetzli (Bio liver from Lech) ACL	7

Salads

Small salad oil-vinegar or French dressing CGLMO	6
Mixed seasonal salad oil-vinegar dressing LMO (vegan) or French dressing CGLMO	10
Salad Ilga green lettuce roast stripes of beef fillet marinated tomatoes French dressing CGLMO	20
“Gourmet salad” grilled king prawns lettuce rocket parmesan BCM	21

Main courses

Euro

Wiener Schnitzel

bread-crumbed and fried "Ländle" saddle of veal | parsley
potatoes | cranberries ACEH

33

Mixed grill

beef and veal fillet | turkey wrapped with bacon | vegetable
garnish | French fries | garlic sauce CGM

27

Beefsteak (200g)

pepper sauce | composition of potato wedges, courgette, leek
and cherry tomatoes ALO

43

Vegetable curry | rice (vegan)

21

-with Tofu-rosemary skewer (vegan)

23

-with chicken breast stripes

26

-with Black Tiger prawns BDO

29

Roast fillet of trout (from Zug/Lech)

vegetables (courgette, fennel and pear) | Basmati rice | saffron
sauce ADGO

30

Fried chicken

Potato- field- salad AM

24

Vegetarian and vegan

Euro

Homemade ravioli (spinach ricotta filling)

sage butter | mountain cheese L

21

Homemade cheese “spätzle”

roast onions | green salad ACGLM

18

Vegetable curry | rice | tofu-rosemary skewer

23

Desserts

Homemade „Kaiserschmarrn“ | stewed plums | vanilla ice

cream ACGO

20

Creme brulee | honey-cinnamon parfait CG

12

Variation of chocolate from Valrhona | wild berries ragout CFGO

12

Homemade „Apple strudel“ with whipped cream ACGO

7

with vanilla sauce or vanilla ice cream ACEGHO

9

Homemade „Cream-Cheese Strudel“ with whipped cream ACGO

7

with vanilla sauce or vanilla ice cream ACGO

9

Homemade chocolate cake | whipped cream ACGH

7

with vanilla sauce or vanilla ice cream ACGHO

9

Apricot pancakes | vanilla ice cream AGL

11

Chocolate pancakes | vanilla ice cream AGLE

11

„Ilga`s“ Specialities

Euro

Fondue Bourguignonne (fried in oil)

200g fillet of beef | veal fillet | turkey fillet

49

Fondue Chinoise (boiled in soup)

200g fillet of beef | veal fillet | turkey fillet

Fondue soup with Sherry LO

49

Fondue Chinoise with prawns (boiled in soup)

200g „Eden prawns“ BLO

49

Tatarenhut (Metallhut- Grill), ansonsten wie Fondue

200g fillet of beef | veal fillet | turkey fillet L

50

We serve all our Fondues with: french fries or rice | small mixed salad | different sauces CDFGM, eat as much as you like!

Repeat order: 100g fillet of beef

16

100g veal fillet or shrimps

14

100g turkey fillet

11

Cheese Fondue | mixes salad | mixed pickles | fruits | cranberries | pieces of bread AGMO

36

With our Meat- and Cheese Fondues, we serve 1 Bodensee Obstler!

Chocolate Fondue | fresh fruits | cake pieces ACGHO

22

Raclette traditional from a big cheese loaf | baked potatoes | mixed pickles | various sour and hot sauces | bacon | ham | small mixed salad, 1 Obstler GM

37

Raclette: You eat as much as you can!

We serve our Specialities from 18:00 on, for 2 or more person. Please book in advance! Tel. 31210

Soft Drinks

	Euro
0,2 l Cola, Fanta, Sprite, Spezi, Almdudler, Apple juice	2,90
0,4 l Cola, Fanta, Sprite etc.	5,80
0,2 l Orange juice „Fair Trade“ + Bio	4,00
0,2 l Apple juice with Soda or water	2,50
0,4 l Apple juice with Soda or water	5,00
Vöslauer Mineral still or sparkling water, bottle 0,33 l	3,80
Vöslauer Mineral sparkling water, bottle 1 l	8,50
Vöslauer Mineral still water, bottle 0,75 l	7,50
Tonic Water, Bitter Lemon, bottle 0,2 l	4,00
Red Bull, can 0,25 l	5,00
Pago juice: Apricot, Mango, Black Currant, 0,2 l	5,00
Pago juice: with water or soda, 0,4 l	5,50

Hot drinks

Espresso	3,60
Cup of coffee, Coffee Haag	4,00
Latte Macchiato, Cappuccino	4,70
Glas tea from Ronnefeldt: English Breakfast, Earl Grey, Green Dragon, Refreshing Mint, Fruity Camomile, Sweet Berries, Wellness-Rooibos, Herbs	4,60
Ginger-Lemon tea	4,20
Hot Lemon	4,20
Hot chocolate	5,00
	without whipped cream
	with whipped cream
„Lumumba“ – hot chocolate	5,20
	with rum
	with rum and whipped cream
Glühwein red	7,00
Jagatee	7,20
	6,00
	6,00

Red and white wine, by the glass

Euro

Red:

1/8 l Mönchhofer Blauer Zweigelt, Landwein 12% 4,00

From the 0,75 l bottle:

1/8 l Cabernet Sauvignon, Thaller 12,5% 6,00

1/8 l Artadi Tempranillo, Rioja, 14% 6,70

1/8 l Blaufränkisch Johanneshöhe, Prieler, 13% 6,50

White:

1/8 l Sandgrube, gr. Veltliner, Landwein, 12% 4,00

From the 0,75 l bottle:

1/8 l Chardonnay, Paul Achs, 12,5% 5,80

1/8 l Steinfeder, gr. Veltliner, Domäne Wachau, 11,5% 5,90

1/8 l Temento green, Sauv. Blanc/Welschriesling, 12% 6,10

„Gespritzter“ white or red, ¼ l 4,20

Glass „Aperol Spritzer“ with white wine 6,20

Glass „Aperol Spritzer“ with sparkling wine or prosecco 9,50

Campari Orange 8,00

Beer

Stiegl Gold, 0,5 l 5,90 **Paulaner,** 0,5 l 6,10

draught 0,3 l 4,50 draught wheat 0,3 l 4,70

0,2 l 3,40 0,2 l 3,60

Radler 0,5 l 5,90

0,3 l 4,50 **Gösser** 0,33 l bottle 4,50

low alcohol

Hard liquers

Obstler, Grappa, 2 cl 4,00

Apricot, Cherry, Rasperry, 2 cl 4,60

Vogelbeerbrand, Hazelnut, 2 cl 5,50

Williams with bear, Wodka Fig, „Besoffene Marille“, 2 cl 4,60

Weinbrand, 4 cl 4,70

Remy Martin VSOP, 2 cl 7,00

Ramazotti, Jägermeister, Gurktaler, Fernet Branca, 2 cl 4,50

Schnapps specialities from Attersee:

Trausner`s Reserve: Plum, Traminerbrand, 2 cl 9,50

Specialities from Bodensee Zauser: Schlehe, Subira, 2 cl 9,50

Pfanner „der Edle“: Quince, Williams honey, Enzian, 2 cl 8,00

White wine

Euro

Weißburgunder	Heidi Schröck , Neusiedlersee, 2016/17, 12,5%	41,00
Sauvignon Blanc	Hillinger , Burgenland, Bio, 2018, 12%	43,00
Gr. Veltliner-Steinfeder	Domäne Wachau , 2017/18, 11,5%	34,00
Gr. Veltliner-Federspiel	Domäne Wachau , 2018/18, 12%	39,50
Gr. Veltliner-Smaragd	Domäne Wachau , 2017/18, 13,5%	46,00
Grüner Veltliner	Kurt Angerer , Kies, Kamptal, 2017, 12,5%	38,00
	Magnum (1,5 l)	77,00
Grüner Veltliner	A. Bauer , Niederösterreich, 2018, 13,5%	42,00
Chardonnay Unplugged	Reeh , Andau-Neusiedlersee, 2017, 14%	44,50
	Magnum (1,5 l)	91,00
Roter Veltliner	Josef Fritz , Niederösterreich, 2017, 14%	55,00
Vogeltanz,Sauv.BI./Char.	Sabathi , Südsteiermark, 2015, 13,5%	60,00
Gelber Muskatteller	Mitzi, Gross , Südsteiermark, 2018, 12%	40,00
Riesling Goldtröpfchen	Nik Weiss , Mosel, 2018, 9%	52,00
Sauvignon Blanc	Andrius , Südtirol, 2017, 14%	59,00
Chablis		
< Terroir de la Chapelle>	Patrick Pouze , Frankreich, 2017, 14%	59,00
Rosè	Triennes , Frankreich, 2017, 12,5%	39,50
Cisterciën Rosè	Schloss Gobelsburg , 2016/17, 12%	38,00

(Vintages subject to availability)

Red wine

Euro

Heideboden Cuvée	Keringer , Mönchhof, Burgenland, 2016/2017, 14%	44,00
Legends Cs/Ms	Scheiblhofer , Burgenland, 2016/17, 14%	46,00
	Magnum (1,5 l)	94,00
	Doppel Magnum (3 l), 2015	192,00
Merlot Unplugged	Reeh , Andau-Neusiedlersee, 2017, 14,5%	59,00
Zweigelt Unpulged	Reeh , Andau-Neusiedlersee, 2018, 14%	45,00
	Magnum (1,5 l)	93,50
Zweigelt Schwarz Rot	Schwarz , Burgenland, 2017, 13,5%	85,00
St. Laurent	Grassl , Niederösterreich, 2017, 12,5%	43,50
Pinot Noir	Igler Hans , Ried Fabian, 2017, 13%	50,00
Chianti Riserva	Barone Ricasoli , Rocca Guicciarda, Italien, 2014/16, 13,5%	52,00
Chianti Cl. Riserva	Villa Mangiacane , Italien, 2012, 14,5%	61,50
Monpra L.R. Nb/Ba/Ca	Conterno Fantino , Italien, 2014/16, 14,5%	77,00
Brunello di Montalcino	Collosorbo , Italien, 2014/16, 14,5%	81,00
Cinquanta Rosso	San Marzano , Italien, 2012, 14,5%	61,00
Cab. Sauv. Reserva	De Gras , Chile, 2013/16, 13,5%	46,00

(Vintages subject to availability)

Before and after

Euro

Pernod 2 cl	4,00
Amaretto 2 cl	4,00
Baileys 4 cl	7,00
Bacardi 4 cl	7,00
Martini bianco, rosso, extra dry 4 cl	6,00
Bourbon Four Roses 4 cl	7,00
Johnnie Walker Red Label 4 cl	8,00
Johnnie Walker Black Label 4 cl	12,00
Pfanner Whiskey 4 cl	9,00

Champagne

Moet & Chandon	115,00
Roederer	115,00
Veuve Cliquot	115,00
Ruinart	110,00
Ruinart Rosè	130,00

Sparkling wine

Glass sparkling wine 0,1 l	7,50
Glass Prosecco 0,1 l	7,50
Glass sparkling wine with Chassis 0,1 l	7,50
Glass sparkling wine with Orange juice 0,1 l	7,50
Glass sparkling wine with Aperol	9,50
Prosecco, Le Contesse, 0,75 l	40,00
Sekt, Le Contesse, dry, 0,75 l	40,00

Ice Cream

Euro

Mixed ice cream: CGH without whipped cream 6,00
 with whipped cream 6,50

3 balls: vanilla, strawberry, chocolate, lemon or please ask for further flavours

Fruit ice coupe

Fruit- and vanilla ice cream | fresh fruits | whipped cream CGH 9,50

Banana Split

Banana | vanilla ice cream | chocolate sauce | whipped cream 9,50

Hot Love

Vanilla ice cream | hot raspberries | whipped cream CGH 9,50

Ice coffee

Vanilla ice cream | double espresso | whipped cream CGH 9,50

<u>Allergenic substances-Codes:</u>	
A: Cereals containing glutes	H: Dried fruits (nuts) and products
B: Crustaceans and products	L: Celery and celery products
C: Eggs and egg products	M: Mustard and mustard products
D: Fish and fish products	N: Sesame and products
E: Peanuts and products	O: Sulphur dioxide and sulphites
F: Soy and soy products	P: Lupin and lupin products
G: Milk and milk products	R: Molluscs and products