

Starters

Euro

„Rösti „ , with air - dried Grisons meat and pepper sauce, AGLO	15,00
or: with smoked trout fillet (from Zug/Lech) and horse-radish sauce, AGO	15,00
Carpaccio of beef with rocket and parmesan, G	17,50
„Vitello Tonnato“ , cold slices of boiled veal, tuna sauce, CDM	17,50
Beetroot carpaccio , on corn salad, with grilled zucchini and horseradish (vegan)	14,00
or with mozzarella, G	14,00

Soups

Tomato cream soup , with tomato-mozzarella skewer, ACEGHL	7,10
Ginger-carrots soup , caramelized ginger, AGLO	7,10
Clear soup with pancake strips, ACGL,	6,30
with liver spetzli (Bio liver from Lech) ACL	6,30

Salad

Small salad , with oil-vinegar or French dressing, CGLMO	5,50
Mixed seasonal salad with oil-vinegar or French dressing, CGLMO	9,40
Salad „Ilga“ , green lettuce with roast stripes of beef fillet, marinated tomatoes and French dressing, CGLMO	18,00
Tomato carpaccio with rocket and „Eden“ prawns, BDLO	16,80
with rocket, courgette and olives (vegan)	12,20

Main courses

Euro

„Wiener Schnitzel“

*bread-crumbed and fried veal escalope with parsley
potatoes and home made cranberries, AC*

31,50

Mixed grill

*Beef and pork, turkey, wrapped with bacon, French fries,
garlic sauce, vegetable garnish, CGM*

25,50

Entrecôte

with herb butter, French fries and roasted mushrooms, G

32,00

Beefsteak (200g)

*with pepper sauce, a composition of potato wedges, courgette,
leek and cherry tomatoes, ALO*

40,00

Vegetable curry with rice (vegan)

20,50

– *with Tofu-rosemary skewer (vegan)*

24,50

– *with stripes of turkey*

26,00

– *with “Eden” shrimps, BDO*

28,00

Roast fillet of trout

*(from Zug/Lech) with vegetables (courgette, fennel and pear),
Basmati rice and saffron sauce, AGO*

28,80

“Rösti” *with air dried beef grison and pepper sauce, AGLO*

20,50

*with smoked trout fillet (from Lech/Zug) and horse-
radish sauce, AGO*

20,50

Vegetarian and vegan

Euro

<i>„Rösti“ with leaf spinach, roast mushrooms and cream sauce, AGO</i>	20,50
<i>Spaghetti with homemade basil pesto, ACEGH</i>	20,50
<i>Homemade cheese spetzli with roast onions and green salad, ACGLM</i>	20,50
<i>Roast Tofu on Rosemary -Skewer with roast vegetables and sweet chilli sauce</i>	20,50

Desserts

<i>Homemade „Kaiserschmarrn“ with stewed plums, ACGO</i>	18,50
<i>Creme brulee with honey – cinnamon parfait, CG</i>	10,50
<i>„Black and white“, one ball vanilla ice cream with espresso and whipped cream, CG</i>	6,20
<i>Home made chocolate mousse with wild berries ragout, CFGO</i>	10,70
<i>Home made banana ice cream with fresh fruits, GO</i>	9,50
<i>Apple strudel (home made), with whipped cream, with vanilla sauce or vanilla ice cream, ACEGHO</i>	5,60 7,60
<i>Cream cheese strudel (home made), with whipped cream, with vanilla sauce or vanilla ice cream, ACGO</i>	5,60 7,60

Limonades

	<i>Euro</i>
<i>0,2 l Cola, Fanta, Sprite, Spezi, Almdudler, Apple juice</i>	<i>2,90</i>
<i>0,4 l Cola, Fanta, Sprite etc.</i>	<i>5,80</i>
<i>0,2 l Orange juice „Fair Trade“ + Bio</i>	<i>4,00</i>
<i>0,2 l Apple juice with Soda or water</i>	<i>2,20</i>
<i>0,4 l Apple juice with Soda or water</i>	<i>4,40</i>
<i>Vöslauer Mineral, still or sparkling water, bottle 0,33 l</i>	<i>3,60</i>
<i>Vöslauer Mineral, sparkling water, bottle 1 l</i>	<i>8,50</i>
<i>Vöslauer Mineral, still water, bottle 0,75 l</i>	<i>7,50</i>
<i>Tonic Water, Bitter Lemon, bottle 0,2 l</i>	<i>4,00</i>
<i>Red Bull, bottle 0,25 l</i>	<i>5,00</i>
<i>Pago Juice: Apricot, Mango, Black Currant, 0,2 l</i>	<i>4,00</i>
<i>with Soda or water, 0,4l</i>	<i>4,50</i>

Warme Getränke

<i>Espresso</i>	<i>3,40</i>
<i>Cup of coffee, Coffee Haag</i>	<i>3,80</i>
<i>Latte Macchiato, Cappuccino</i>	<i>4,30</i>
<i>Glass tea: Green, Black, Earl Grey, Mint, Herbs, Fruits, Camomile, Ginger Lemon</i>	<i>3,40</i>
<i>Hot Lemon</i>	<i>3,40</i>
<i>Hot chocolate, without whipped cream</i>	<i>4,50</i>
<i>with whipped cream</i>	<i>4,70</i>
<i>„Lumumba“ – hot chocolate with rum</i>	<i>6,50</i>
<i>with rum and whipped cream</i>	<i>6,70</i>
<i>Glühwein red</i>	<i>5,50</i>
<i>Jagatee</i>	<i>5,50</i>

Red and white wine, open

Euro

Red:

1/8 l Mönchhofer Blauer Zweigelt, Landwein, 12 %, 3,50

Aus der 0,75 l Flasche:

1/8 l Cabernet Sauvignon, Thaller 6,00

1/8 l Artadi Tempranillo, Rioja, 14 % 6,60

1/8 l Blaufränkisch Johanneshöhe, Prieler, 13% 6,30

White:

1/8 l Sandgrube, gr. Veltliner, Landwein, 12 % 3,50

Aus der 0,75 l Flasche:

1/8 l Chardonnay, Paul Achs, 12,5% 5,60

1/8 l Steinfeder, gr. Veltliner, Domäne Wachau, 11,5 % 5,70

1/8 l Temento green, Sauv. Blanc/Welschriesl., 12 % 5,90

„Gespritzter“ weiß oder rot, 1/4 l 3,90

Glass „Aperol Spritzer“ (with white wine) 5,90

Campari Soda 6,30

Campari Orange 7,50

Beer

Stiegl Gold v Faß 0,5 l 5,50 **Paulaner** 0,5 l 5,70

0,3 l 4,30 0,3 l 4,50

0,2 l 3,20 0,2 l 3,40

Radler 0,5 l 5,50 **Gösser**

0,3 l 4,30 low alcohol, 0,33 l bottle 4,30

Hard liquers

Obstler, Grappa, 2 cl 3,40

Apricot, Cherry, Rasperry, 2 cl 4,40

Vogelbeerbrand, Hazelnut, 2 cl 5,00

Williams with bear, Wodka Fig, „Besoffene Marille“, 2 cl 4,40

Weinbrand, 4 cl 4,50

Remy Martin VSOP, 2 cl 6,50

Ramazotti, Jägermeister, Gurktaler, Fernet Branca, 2 cl 4,00

Schnapps specialities from Attersee:

Trausner`s Reserve: Zwetschke (plum), Traminerbrand 2 cl 9,50

Schnapps specialities from Bodensee: Zauser, Schlehe, Subira 2 cl 9,50

Pfanner „der Edle“: Quince, Williams Honey, Enzian 2 cl 8,-

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%	33,00
Gr.Veltliner-Federspiel	Domäne Wachau, 2017/18, 12%	38,50
Gr.Veltliner-Smaragd	Domäne Wachau, 2017/18, 13,5%	44,00
Grüner Veltliner	Kurt Angerer, Kies, Kamptal, 2017, 12,5%	36,00
	Magnum (1,5l)	75,00
Grüner Veltliner	A. Bauer, Niederösterreich, 2018, 13,5%	42,00
Chardonnay Unplugged	Reeh, Andau-Neusiedlersee, 2017, 14%	44,50
	Magnum (1,5l)	91,00
Roter Veltliner	Josef Fritz, Niederösterreich 2017, 14%	53,50
Vogeltanz, Sauv.Bl./Char.	Sabathi, Südsteiermark, 2015, 13,5%	58,50
Riesling Goldtröpfchen	Nik Weiss, Mosel, 2018, 9%	52,00
Gelber Muskatteller	Mitzi, Gross, Südtirol, 2018, 12%	39,00
Sauvignon Blanc	Andrius, Südtirol, 2017, 14%	59,00
Chablis		
« Terroir de la Chapelle »	Patrick Piuze, Frankreich, 2017, 12%	57,50
Rosé	Triennes, Frankreich, 2017, 12,5%	39,50
Cistercién Rosé	Schloss Gobelsburg, 2016/17, 12%	38,00

(Jahrgänge vorbehaltlich Verfügbarkeit)

Red Wine

Euro

Heideboden Cuvée	Keringer, Mönchhof, Burgenld., 2017, 14 %	43,00
Legends Cs/Ms	Scheiblhofer, Burgenland, 2016/17, 14 %	46,00
	Magnum (1,5l)	94,50
	Doppel Magnum (3l), 2015	192,00
Merlot Unplugged	Reeh, Andau-Neusiedlersee, 2017, 14,5	59,00
Zweigelt Unplugged	Reeh, Andau-Neusiedlersee, 2018, 14 %	45,00
	Magnum (1,5l)	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 %	51,00
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, 2013, 14,5%	78,50
Cinquanta Rosso	San Marzano, Italien, 2012, 14,5%	59,50
Cab. Sauv. Reserva	De Gras, Chile, 2013/16, 13,5 %	44,50

(Jahrgänge vorbehaltlich Verfügbarkeit)

Ice cream

Euro

Mixed ice cream, <i>CGH</i>	6,00
<i>with whipped cream (G)</i>	6,50
<i>(three balls: vanilla, strawberry, chocolate or lemon)</i>	
Coupe „Danmark: <i>vanilla ice cream,</i> <i>chocolate sauce and whipped cream, CGH</i>	9,50
„Banana Split“: <i>banana, vanilla ice cream,</i> <i>chocolate sauce and whipped cream, CGH</i>	9,50
Fruit ice coupe: <i>fruit- and vanilla ice cream,</i> <i>with fresh fruits and whipped cream, CGH</i>	9,50
Ice coffee: <i>vanilla ice cream with espresso</i> <i>and whipped cream, CGH</i>	9,50
Coupe „Waldorff“: <i>caramel-, walnut- and chocolate</i> <i>ice cream with nuts, caramel sauce, whipped cream, CGH</i>	9,50
„Hot Love“: <i>vanilla ice cream with hot raspberries</i> <i>and whipped cream, CGH</i>	9,50

Allergenic substances – Codes:

A: Cereals containing glutes
B: Crustaceans and products
C: Eggs and egg products
D: Fish and fish products
E: Peanuts and products
F: Soy and soy products
G: Milk and milk products

H: Dried fruits (nuts) and products
L: Celery and celery products
M: Mustard and mustard products
N: Sesame and Products
O: Sulphur dioxide and sulphites
P: Lupin and lupin products
R: Molluscs and products

„Ilga`s“ Specialities

Euro

Fondue Bourguignonne (fried in oil)

200 g fillet of beef, veal fillet, turkey fillet

47,00

Fondue Chinoise (boiled in soup)

200 g fillet of beef, veal fillet, turkey fillet

Fondue soup with Sherry, LO

47,00

Fondue Chinoise with „Eden Shrimps“ 200 g

(boiled in soup)_{BL}

47,00

Tatarenhut: 200 g fillet of beef, veal fillet and turkey fillet

grilled on a „metal-hat“, L

47,00

We serve all our Fondues with: french fries or rice,

small mixed salad, different sauces, CDFGM

eat as much as you like!

Repeat order: fillet of beef

100 g

15,00

veal fillet or shrimps

100g

13,00

turkey fillet

100g

11,00

Cheese Fondue (G): mixed salad, mixed pickles,

fruits, cranberries, pieces of bread, AGMO

32,00

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

Chocolate Fondue: with fresh fruits and cake pieces, ACGHO

21,00

Raclette: traditional from a big cheese loaf,

baked potato, assorted plate with pickles,

bacon and ham, small mixed salad and 1 „Obstler“, GMO

34,00

Raclette: You eat as much as you can!

We serve our Specialities from 18.00 on, for 2 or more persons.

Please book in advance! Tel. 31 210