

LIQUID KELTER

APPETIZERS AND SMALL DISHES

Autumnal leaf salad Herb vinaigrette Colourful beetroot e,k,l		9,00
Caesar salad Anchovy dressing Bacon Parmesan a,b,d,i,l		13,00
Grilled & pickled vegetables g		10,00
Mountain cheese soup Baked celery d,e,i		12,00
Vitello tonnato a,b,l		16,00
Turbot Tarragon Spinach Pink pepper b,d,e,i		33,00

MAIN DISHES

Beef Bourguignon Mashed potatoes Mushrooms d,e,i	24,00
Pink venison loin game jus blue mashed potatoes wood sorrel d,e	32,00
Onion roast (180g) Onion rings Veal jus a,e,g,i	28,00
Smoked duck breast Orange jus Red cabbage a,d,e	26,00
Veal loin Herb crust Winter vegetables a,d,e,i	27,00

VEGETARIAN DISHES

Eggplant cutlets capers lemon herb salad i,k		22,00
Pumpkin and amarettini tortellini Sage butter a,d,i		23,00
Savoy cabbage roulade Potatoes Leek Horseradish foam d,e,i		25,00
Gnocchi Creamy mushroom sauce Autumn truffles Parmesan cheese a,d,e,i		24,00

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SIDE DISHES



Side salad	e,g,i,h		5,00
Croquettes	a,d,i		4,80
Spaetzle	a,d,i		4,80
French fries			4,80
Mixed vegetables (vegan option)			5,50
Sourdough focaccia made from regional flour (Kienzlen flour mill) olive oil	i		3,50

DESSERTS

Coconut ice cream Pineapple			7,50
Crème brûlée	a,d		7,50
Choux à la Crème Chocolate	a,d,i		9,50
Affogato	a,d,i		6,50
Pistachio mousse Chocolate ice cream Pistachio financier	a,d,i,k		10,00

Further vegan desserts on request

CHEESE

Taleggio Onion jam	d,k		6,50
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FOR THE ALMOST GROWN-UPS

Schnitzel of free-range chicken French fries or spaetzle	a,d,i,g		15,00
Portion of French fries			5,50
Portion of spaetzle	a,d,i		5,50
Pasta tomato sauce	d,i		8,50

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VEGETARIAN MENU

Sourdough focaccia made from regional flour (Kienzlen mill) | Olive oil i

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Mountain cheese soup | Baked celery d,e,i

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Pumpkin and amarettini tortellini | Sage butter a,d,i

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Savoy cabbage roulade | Potatoes | Leek | Horseradish foam d,e,i

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Pistachio mousse | Chocolate ice cream | Pistachio financier a,d,i,k

61,00

MEAT & FISH MENU

Sourdough focaccia made from regional flour (Kienzlen mill) | Olive oil i

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Turbot | Tarragon | Spinach | Pink pepper b,d,e,i

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Pumpkin and amarettini tortellini | Sage butter a,d,i

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Smoked duck breast | Orange jus | Red cabbage a,d,e

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Pistachio mousse | Chocolate ice cream | Pistachio financier a,d,i,k

81,00

We recommend pairing these menus with our wines, which are perfectly matched to each course:

 Wine accompaniment _g for the vegetarian menu(4 x 0,1l)	35,00
 Wine accompaniment _g for the meat & fish menu (4 x 0,1l)	43,00
 Non-alcoholic wine accompaniment _g (4 x 0,1l)	35,00

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SMALL MENU

Mountain cheese soup | Baked celery d,e,i 

or

Autumnal leaf salad | Herb vinaigrette | Colourful beetroot e,k,l 

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Pumpkin and amarettini tortellini | Sage butter a,d,i 

or

Beef Bourguignon | Mashed potatoes | Mushrooms d,e,i

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Crème brûlée a,d 

or

Affogato a,d,i 

39,00

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LIST OF ALLERGENES AND ADDITIVES

additives

1. preservatives
2. colouring
3. anti-oxidisers
4. sweetener Saccharin
5. sweetener Cyclamat
6. sweetener Aspartam
7. sweetener Acesulfam
8. with phosphate
9. sulfurized
10. contains chinine
11. contains caffeine
12. flavour enhancer
13. blackened
14. waxed
15. genetically modified

Allergenes

- a. eggs
- b. fish
- c. crustaceans
- d. milk
- e. celery
- f. sesame
- g. sulfur dioxid and sulfite
- h. peanuts
- i. wheat gluten
- j. lupines
- k. nuts / pulse
- l. mustard
- m. soy
- n. molluscs

All prices shown are in EUR and include statutory VAT.