




# LIQUID KELTER


## APPETIZERS AND SMALL DISHES

Spring salad   Rhubarb vinaigrette   Salted pistachios		9,50
Caesar salad   Anchovy dressing   Bacon   Parmesan		13,00
Cream of Asparagus Soup   Asparagus Tempura   Wild Garlic Mayonnaise		9,00
Vitello Tonnato		16,00
Gnocchi   Peas   Squid   Herbs		18,00
Veal liver   Dandelion   Dandelion Amaro		19,00
White asparagus   Smoked hollandaise		19,00

## MAIN DISHES

Veal loin   Herb crust   Morel cream sauce   Asparagus		36,00
Roast beef   Caramelised onions   Fried onions   Gravy		29,00
Saddle of lamb   Herb crust   Lamb shank   Pointed cabbage		36,00
Sea bass   Asparagus ragout   Turnips   Peas		34,00

## VEGETARIAN DISHES

Aubergine cutlets   Capers   Tomato sauce   Herb salad		22,00
Ricotta tortellini   Peppers   Parmesan foam   Wild herbs		24,00

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## SIDE DISHES



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

## DESSERTS



Parsley ice cream   Passion fruit mousse <small>a,d,i</small>		7,50
Coffee semifreddo   Hazelnut brittle <small>a,d,k</small>		9,50
Choux à la Crème   Strawberries   Strawberry sorbet   Fennel pollen <small>a,d,i</small>		12,00
Raspberry ice cream   Vanilla ice cream   Raspberry foam   Raspberry granita <small>a,d,i</small>		12,00

## FOR THE ALMOST GROWN-UPS

Schnitzel of free-range chicken   French fries or spaetzle <small>a,d,i,g</small>		15,00
Portion of French fries		5,50
Portion of spaetzle <small>a,d,i</small>		5,50
Pasta   Tomato sauce <small>d,i</small>		8,50

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## Fish/meat menu

Homemade focaccia | Olive oil <sub>i</sub>

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Vitello tonnato <sub>a,b,l</sub>

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Gnocchi | Peas | Squid | Herbs <sub>a,d,e,i,n</sub>

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Veal loin | Herb crust | Morel cream sauce | Asparagus <sub>a,d,e,i</sub>

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Choux à la Crème | Strawberries | Strawberry sorbet | Fennel pollen <sub>a,d,i</sub>

79,00



## Vegetarian menu

Homemade focaccia | Olive oil <sub>i</sub>

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Spring salad | Rhubarb vinaigrette | Salted pistachios <sub>l</sub>

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White asparagus | Smoked hollandaise <sub>a,d</sub>

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Ricotta tortellini | Peppers | Parmesan foam | Wild herbs <sub>a,d,e,i</sub>

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Choux à la Crème | Strawberries | Strawberry sorbet | Fennel pollen <sub>a,d,i</sub>

62,00

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

 Wine accompaniment <sub>g</sub> for the vegetarian menu(4 x 0,1l)	35,00
 Wine accompaniment <sub>g</sub> for the meat & fish menu (4 x 0,1l)	35,00

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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.