## SOUPS

Poultry broth with vegetable and liver dumplings	80,-
Cauliflower creamy soup, croutons, truffle oil	89,-
STARTER	
Beef Tartar with chilli and garlic toast	247,-
Smoked trout, marinated cucumber with sour cream and wallnuts	215,-
Poultry pate, peach puree	165,-
MAINS	
Traditional roasted beef, creamy vegetable sauce, Malevil dumplings	297,-
Pork snitzel with traditional potato salad	265,-
Chicken 62°, cauliflower puree, mushrooms, spinach	319,-
Rabbit with creamly sauce, Palffy dumplings	449,-
Baked rabbit with brisket, kohlrabi cabbage, potato dumplings	469,-
Duck breast, beetroot, broccoli, gratinated potatoes	467,-
Duck leg konfit, cabbage, potato dumplings	429,-
Beef tenderloin steak, bacon, egg, mashed potato	615,-
Pork shoulder with paprica sauce, spätzle	239,-
Fried cauliflower, mashed potato, cucumber sala d	229,-
Stuffed yeast dumpligs with plums, curd cheese, butter	229,-
KIDS MENU	
Penne, tomato sauce, Parmiggiano cheese	145,-
Traditional roasted beef and creamy vegetable sauce, Malevil dumplings	189,-
DESERTS	
Ducat Buns with vanilla sauce	135,·
Apple Strudel	129,-