



PAUMENHAUS

CAFE - BRASSERIE - BAR



STARTERS

- MIXED LEAF SALAD 7,5 / 14,0
raw vegetables, olive oil / pumpkin seed oil L/M
- CHICKPEAS SAMOSAS 18,0
warm vegetable-curry salad *vegan* A/L
- GRATINATED GOAT'S CHEESE 19,0
endive salad, mango chutney G/M
- GRILLED PRAWNS 22,0
lentil-avocado salad, tapioka crisps B/M
- ORGANIC BEEF TARTAR 22,0
guacamole, cayenne-pepper mayonaise, flatbread A/C/D/G/M

SOUPS

- SWEET POTATO-COCONUT-CREAM SOUP
8,5 *vegan*
- BEEF-BOUILLON with cheese dumplings 9,5
root vegetables A/C/G/L
- SOUP OF THE DAY 8,0
please ask for further information



MAINS

- HOUSE MADE OLIVE-POTATO GNOCCHI 24,0
zucchini sauce, pomodori-secchi *vegan* A
- PINSA WITH GOAT'S CHEESE 19,0
pesto rosso, basil A/G/H
optional with prosciutto A/G/H 22,0
- BOLETUS MUSHROOM RAVIOLI 25,0
sage-butter, scamorza cheese A/G/L/O
- GRILLED FILLET OF SKREI 37,0
tarragon, hazelnut-spinach, carrot puree D/G/H
- GRILLED FILLET OF SALMON 33,0
horseradish encrusted, jerusalem artichoke-cabbage vegetables,
saffron velouté A/D/G/L
- BROOK TROUT "FALKENSTEINER" 32,0
grilled vegetables, rosemary potatoes D/G
- CHEESEBURGER (AUSTRIAN ORGANIC BEEF) 25,0
cheddar, gherkin, roasted onions, tomato, wedges, bbq sauce, dijon mayonnaise A/C/G/M
- MINCED MEATBALLS (ORGANIC VEAL) 25,0
mashed potatoes, caper sauce, beetroot-salad A/C/D/G/L/M
- BEEF BOURGUIGNON (ORGANIC) 29,0
red cabbage, marjoram dumplings A/C/G/L/M/O
- WIENER SCHNITZEL (ORGANIC VEAL) parsley potatoes, cranberries A/C/G 35,0
- ENTRECÔTE (AUSTRIAN ORGANIC BEEF) 37,0
parsnip-brokkoli vegetables, potato bake, red wine shallots G/L/M/O

DESSERTS

- CRÈME BRÛLÉE 12,0
berries-compote C/G
- CHOCOLATE SOUFFLÉ 13,0
raspberries A/C/G/H
- CURD CHEESE DUMPLINGS 14,0
pistachio-butter crumbs, plum roaster A/C/G/H

FINE PASTRIES
see our showcase

CHEESE

- SELECTION OF 2 9,8
SELECTION OF 5 19,2
 A/G/H/M/O served with
fig mustard, walnuts
& bread

QUADRELLO DI BUFALA
nutty, aromatic, buffalo milk,
hand made, fine red cultures
- LOMBARDY, ITALY

STILTON
mild-blue mould
speciality, pasteurized milk
- LEICESTERSHIRE, ENGLAND

REBLOCHON AOP
aromatic raw milk-white mould
cheese from high alps region
- SAVOYEN, FRANCE

BRIE DE MEAUX AOP
soft cheese, cow's milk,
white rind, creamy, salty
- MEAUX, FRANCE

CHALLERHOCKER
aromatic hard cheese, 2/3 raw
milk, matured 8 months
- ST. GALLEN, SWITZERLAND

PORTION BREAD A 2,2 |

COVER (FROM 6PM BREAD BASKET, AMOUSE BOUCHE, NAPKIN) A/G 4,7 p.p.

all prices in Euro / errors excepted

A cereal
containing gluten
B crustacean
C egg
D fish

E peanut
F soy
G milk/lactose
H nuts
L celery

M mustard
N sesame
O sulphur/alcohol
P lupine
R molluscs

vegetarian
 vegan
 pork