

STARTERS

BEEF FEAT. VEGAN TARTAR

Handgeschnittenes Pinzgauer Kalb x Rote Beete Tartar
hausgemachtes Sauerteigbrot | Wachtelei | getrocknetes Eigelb
japanische Mayo

€ 21

THUNFISCH ON SAUERTEIGBROT

Ruccola | marinierte Zwiebel | Ranger Dip | Zitronengel

€ 15,90

BAO BUNS

Gemüse | Koriander | Sesam | Avocado

€ 14

PINZGAUER SUSHI ☆

Leoganger Lachsforelle | Dill-Senf Dip (Maki)

Avocado-Mango | Avocado Dip (Maki)



Gebackener Schottkäse | Preiselbeer Dip (Uramaki)

Roastbeef | Kren Dip (Nigiri)

8 Stück

€ 16

OKTOPUS CARPACCIO

Orangengel | Zitrone | Grapefruit

€ 16

FERMENTIERTER KARFIOL

Erbsen | Curry Dip

€ 12

GEMÜSE GAZPACHO

gepresste Gurke | Sakkura

€ 5

SOUPS

SPINATCREME SUPPE

Pinienkerne | Sauerrahm | 63Grad Ei

€ 6

KICHERERBSENSUPPE

Kokosmilch | Curry | Räuchertofu | Tomate | Koriander

€ 5

☆ BIS ZU 15 MINUTEN WARTEZEIT

STARTERS

BEEF FEAT. VEGAN TARTAR



handcut local beef x beetroot tartar
homemade sourdough bread | quail egg | dried egg yolk
japanese mayo

€ 21

TUNA ON SOURDOUGH BREAD

rucicola | marinated onions | ranger dip | citron gel

€ 15,90

BAO BUNS



vegetables | koriander | sesame | avocado

€ 14

PINZGAUER SUSHI ☆

leoganger salmon trout | dill-mustard dip (Maki)

avocado-mango | avocado dip (Maki)



baked "Schotchkäse" cheese | cranberry dip (Uramaki)

roastbeef | horseradish dip (Nigiri)

8 pieces

€ 16

OCTOPUS CARPACCIO

orange gel | citron | grapefruit

€ 16

FERMENTED CAULIFLOWER



peas | curry dip

€ 12

VEGETABLE CAZPACHO



bressed cucumber | sakkura

€ 5

SOUPS

SPINACH CREAM SOUP

pine nuts | sour cream | 63degree egg

€ 6

CHICKPEAS SOUP



coconut milk | curry | smoked tofu | tomato | coriander

€ 5

☆ UP TO 15 MINUTES WAITING TIME