

Autumn-time

**la critique est aisée, mais
l'art est difficile**

(criticism is easy, but, art is difficult)

Granta Spritz

cranberry | sparkling water | slice of lemon | mint
€ 5,50

Menu

Braised pumpkin soup
pumpkin seed oil | sweet cream

Saddle of Venison
sweet potatoes | chicory | plum from the Stanzer region

Pumpkin cake
white chocolate | apple | orange

**the dishes are exclusively available within the menu
€ 41,00 per person**

for the grand finale!

2017 Ried Pössnitzberg Trockenbeerenauslese

Sauvignon Blanc Prädikatswein

winery Erwin Sabathi

South-Styria, Austria

Precise fruit flavors | dried apricots | raisins | honey | exotic fruit | acacia flower | delicate herb flavor
perfect balance of sweetness and lively acidity

€ 6,50

Brennerei Rochelt - Fritzens

served as 2cl

Der Inntaler

quince | raspberry | wild raspberry

€12,60

It's autumn

Braised pumpkin soup

pumpkin seed oil | sweet cream

€ 6,20

Brown trout

smoked | lentils | horseradish

€ 9,50

Veal kidney

pumpkin | gnocchi | sage | parmesan

€ 19,50

Saddle of Venison

sweet potatoes | chicory | plum from the Stanzer region

€ 32,00

Poacher Burger

100% game meat from Austria | mountain cheese | red cabbage |
arugula | sourdough bread | pepper-mayonnaise | farmer fries

€ 18,50

(as long as all daily fresh ingredients are available)

Pike-perch

buckwheat | caper- raisin-sauce | cauliflower

€ 23,30

Pumpkin-seed oil- vanilla

vanilla ice cream | Styrian pumpkin seed oil | pumpkin seed brittle

€ 6,20

We are more than happy to inform you about allergens in our dishes.

Please do not hesitate to ask one of our servants at any time.

Despite a careful handling and production of our dishes, it may happen that traces of additional substances to those listed in the dish description, might apply.

All prices incl. VAT

A Sweet Ending

Pumpkin cake

white chocolate | apple | orange
€ 9,50

„Kaiserschmarrn“ (the Austrian classic)

fluffy pancakes which are pulled apart with
raisins | apple sauce | cranberries
as desert € 8,80
as main dish € 12,40

Warm chocolate soufflé

vanilla ice cream | 15 mins waiting time to the chocolate dream
€ 8,50

Sorbet of the season

apricot € 4,50
additionally with
gin € 5,50
prosecco € 3,90

Curd cheese dumpling

Sweet wild berries | nougat infusion € 9,50

Pumpkin seed oil- vanilla

Vanilla ice cream | Styrian pumpkin seed oil | pumpkin seed brittle
€ 6,20

...chocolate doesn't lie
chocolate understands...



Auracher Löchl

Restaurant . Boutique Hotel . Stollen 1930 . Panorama 1830 . Café Franz Josef

All prices incl. VAT