

A very warm welcome to our Malbuner Stube,

We are delighted to have you here. We do everything according to our credo
"More nature. More heart. More enjoyment." Enjoy a lovely evening and let
yourself being spoiled by us.

Our chef Michael Spirk and his team make a point of using seasonal, locally and
regionally sourced products.

Our competent staff gladly assists you with the selection of the perfect wine to
accompany your dish. They also answer any type of question concerning our
meals and ingredients.

Why not start and end your evening with a drink by the fireplace in our bar.

We wish you a highly enjoyable meal and an unforgettable, delightful evening.

Our meat is sourced as follows (variations may occur depending on availability):

Pork:	Swiss
Veal:	Swiss
Beef:	Liechtenstein/Swiss Argentina**/USA**
Poulet (chicken):	Swiss
Salmon trout:	Swiss
King prawns	Sustainable breed from Vietnam

A = gluten; B = crustaceans; C = poultry eggs; D = fish; E = peanuts; F = soy beans;
G = milk; H = edible nuts; L = celeriac; M = mustard; N = sesame seeds;
O = sulfur dioxide, sulfite; P = lupines; R = mollusks

**May be bred using hormones or antibiotics.

Starters

Lukewarm salmon trout with apple lentil salad, bacon and black walnut (CDGM)		26.00
Beef Tatar with beetroot, crème fraîche and homemade toast (ACDGM)	large 160g small 100g	28.00 19.00
Light of veal's tongue with black truffle (ACGLMO)	large 160g small 100g	36.00 26.00

Salad and soups

Small mixed salad (CEHLM)		8.00
Large mixed salad (CEHLM)		11.00
Beef broth with strips of pancake or semolina dumplings (ACGLM)		10.00
Potato soup with shiitake mushrooms (AGLM)		12.00
Curry coconut soup with prawn wonton (ACGLMO)		15.00

Main courses

King prawns fried with lemon grass and shiitake mushrooms on ginger-miso-risotto and avocado (BFGLM)	34.00
Onion roast of Swiss Entrecote with bacon beans and roasted potatoes (AGLMO)	43.00
Viennese "Schnitzel" made of veal tenderloin with parsley potatoes (ACG)	39.00
Traditional Viennese "Tafelspitz" (prime boiled beef) with creamed spinach, roasted potatoes, apple horseradish and chive sauce (ACGLMO)	37.00
Saddle of venison with red cabbage, thick noodles and rowanberries (ACGLMO)	52.00

Please ask for our daily recommendation.

Desserts

White chocolate creme brûlée with plums poached in red wine, ice cream of red wine and white brownie (ACHG)	14.00
Nougat – Almond – Brittle (ACHG)	15.00
Poppy seed dumplings – Elderberry cassis pears (ACHG)	15.00
"Frozen-Dirndl-Henricks Gin" (O)	10.00

Mr. Gorfion's recommendation for our young guests

Soups, Appetizers

Bouillon with alphabet noodles, Frittaten (pancake strips) or Griessnockerl (semolina dumplings) (ACGLM)	8.00
Tomato soup (LMO)	8.00
Raw ham and melon	8.00
Tomatoes and mozzarella (G)	8.00

Main courses

Macaroni and cheese (ACGLMO)	8.00
Spätzle (soft egg noodle) with cream sauce and vegetable (ACGLMO)	8.50
Spaghetti with tomato sauce or sauce Bolognese (AGLM)	9.50
Frankfurter sausages with fries (LM)	12.00
Fried or baked chicken breast with mashed potatoes and vegetables (ACGLM)	18.00
Viennese Schnitzel made from veal tenderloin (80g) with fries, parsley potatoes or rice (ACG)	19.00
"Mr. Gorfion's special" – veal strips with Spätzle (soft egg noodle) and vegetables (ACGLMO)	22.00
Baked fish fillet with vegetables and rice (ACGLMO)	22.00

Desserts

Two pancakes filled with either jam or Nutella; cream, fruit (ACGH)	9.50
Hello Kitty	5.50
Smarties Pop-up	3.50