



SWEETS & CHEESE

- Marinated strawberries** 9.90
Orange marinade – vanilla mascarpone cream – burnt snow caps
- Warm chocolate nut cake** 10.90
liquid core – homemade vanilla ice cream – whipped cream
- Variation of homemade mini desserts** 11.00
let yourself be surprised...
- Crème brûlée** 9.90
homemade chocolate orange ice cream
- Stasta freshly baked pancakes according to grandma's recipe**
per piece with homemade jam of your choice: 5.50
Quince – Powidl – Apricot – Orange Whiskey
- Homemade ice cream** 3.20
Chocolate-orange – vanilla – Tangerine sorbet- apple cinnamon **p. portion**

Handmade strawberry dumplings made from curd dough
with marzipan – boiled strawberry rhubarb ragout
5.90 per piece

CHEESE

- Warm gratinated cheese bread from Joseph** 9.90
Blue cheese & fresh pears – fig mustard
- Cheese plate from the board** - with Joseph bread 3 or 5 types – **12.0 / 18.0**
- Matching beerenauslese 2021** - Feiler Artinger 6.50
Sweet wine rarity – TBA 2018 pure "Cabernet Sauvignon – Haidehof **9.60**



FINE SPIRITS

- | | | | |
|---|-------------|------------------------------|-------------|
| Guglhof aus Salzburg | | Herzog aus Saalfelden | |
| Marille Reserve | 5,80 | Zirbe | 4,90 |
| Zwetschke Reserve | 5,90 | Klassische Digestifs | |
| Himbeere | 7,20 | Diplomático Rum | 5,30 |
| Williamsbirne Reserve | 6,10 | Whiskey „Rye“ – J.Haider | 5,50 |
| Vogelbeere | 7,90 | Wodka Belvedere | 4,80 |
| Apfel Reserve | 4,90 | Cognac Frapin VSOP (4cl) | 9,90 |
| Quitte Reserve | 5,90 | Grappa „Barrique“ 2003 | 6,10 |
| Hauslikör von grüner Walnuss oder Weichsel | | | 4,90 |
| Alle Preise beziehen sich auf 2cl Ausschankmenge | | | |