

Nettle soup

With sour cream

8,50

Two cheese dumplings in the soup

Or

with butter and parmesan

8,50

STEINHAUSWIRT

Frittaten in the soup

7,50

Potatoes Soup

8,50

Carpaccio of venison

With smoked stuff and pickled chanterelles

12,80

Grilled dumplings

With a chanterelle-Sauce

10,50

STEINHAUSWIRT

Rosmary taglierini

With bacon, arugula and mozzarella

10,80

Homemade Ravioli - Ricotta and spinach

butter / parmesan / onion

13,50

Risotto with nettle

And fresh goat cheese from the farm Kleinstahl hof

13,00

Pici with seafood slightly piquant

16,00

Braised beef cheek

With dumplings and vegetables

19,80

Lightly smoked piquant spare ribs with barbequesauce
and grilled potatoes with herb-yoghurt-dip

18,00

Schnitzel breaded of the Veal - Wienerschnitzel

With roasted potatoes and cranberries

21,00

Beef tenderloin with herb butter

served with potatoes and vegetables

32,00

Beef tenderloin with pepper-cream sauce

served with potatoes and vegetables

35,00

STEINHAUSWIRT

Beef tenderloin with fresh chanterelles

served with potatoes and vegetables

35,00

Chateaubriand = Beefsteak for two

Served with potatoes and vegetables

70,00

NOT TO FORGET

<i>Wienerschnitzel or kids with french fries</i>	<i>14,00</i>
<i>Maccheroni</i>	
- <i>with ragu</i>	<i>7,00</i>
- <i>with homemade tomatosauce</i>	<i>6,00</i>
<i>Homemade Spaghetti "aglio olio" (=with garlic and oil)</i>	<i>9,00</i>
<i>Maccheroni "Hirten Art" (with garlic, ragu, ham, mushrooms, cream)</i>	<i>9,00</i>
<i>(Small portion = 1,00 € less)</i>	
<i>Bacon plate</i>	<i>9,50</i>
<i>Tasting of local cheeses with homemade nut bread</i>	<i>11,50</i>
<i>Mozzarella bufala with tomatoes and basil</i>	<i>9,80</i>

LARGE SALAD

- <i>with feta and olivs</i>	<i>10,50</i>
- <i>with grilled strips of veal</i>	<i>18,00</i>
- <i>with grilled strips of beef</i>	<i>21,00</i>

SMALL SALAD

<i>Mixed salad</i>	<i>6,00</i>
<i>Tomato salad</i>	<i>4,80</i>
- <i>with onions</i>	<i>5,30</i>
<i>Green salad</i>	<i>4,00</i>
<i>Coleslaw with speck</i>	<i>5,00</i>

DESSERT

Marinated strawberries with homemade basil ice	Euro	7,50
Crème brûlée		8,50
White chocolate mousse with strawberries		8,80
Dessertvariation		9,80
Chocolate soufflé with vanilla sauce		8,80
Taste our homemade ice cream (3 scoops)		6,00
Fresh fruit salad	4,50	with a scoop of ice 5,80
Mixed ice (3 scoops)	3,90	with cream 4,70
Cold chocolate with vanilla ice cream		4,00
Affogato (Espresso with a scoop of vanilla ice crema and cream)		3,50
Vanilla ice cream with hot raspberries		6,20
Apple strudel with cream		3,70