

Aperitif

"Pfandl – Gin Tonic"	14,00
Chandon – Garden Spritz	8,10
Sanbittercocktail – Orange on ice (alcohol free)	6,10
Lillet with Russian wild berries tonic	7,50
Glass of Crémant	9,90
Glass of Champagne	14,00
Aperitivo di Portofino	11,00

Gold starters and salads

Beef tartare with toast and butter	21,00
Crème brulee of goose liver with brioche	19,00
Brawn in aspic with onions and pumpkin seed oil	15,00
Lamb´s lettuce with fried bacon and croutons	13,00
Mixed salad	8,00
Garlic bread	5,00

1 liter of tap water € 2,50

Bread and spread € 4,50 p. p.

We accept your credit card over € 40,00

Soups

Potato cream soup with truffle and mushrooms	11,00
Bouillon with semolina dumpling	8,00
Bouillon with pancake strips	8,00

Warm starters

<i>Baked Feta-cheese with fresh herbs and garlic</i>	15,00
<i>Variety of tyrolean raviolis (vegetarian) with rosemary butter and parmegiano</i>	16,00
<i>Homemade tagliatelle in truffle sauce with fresh black truffles</i>	
<i>Starter</i>	23,00
<i>Main</i>	28,00

Main Courses

<i>Pfandlgulasch- Beef filet in spicy sauce with spetzli</i>	32,00
<i>Lamb chops and pumpkin seeds, with pumpkin-bread dumplings and ratatouille</i>	38,00
<i>Rosa grilled deer steak on mushroom sauce, with orange-potato croquettes and savoy cabbage</i>	39,00
<i>Grilled saddle of veal with truffled potato mash and broccoli</i>	39,00
<i>Roast loin of beef on truffled rocket salad with parmesan and roast potatoes</i>	34,00
<i>Fillet Steak (250 G) or Pepper Steak (250 G) potatoes and vegetables</i>	46,00
<i>Wiener Schnitzel with potato salad</i>	30,00
<i>Gordon bleu with potato salad</i>	33,00

<i>Pfandl's special skewers</i>	
<i>Filet of beef on the spit</i>	41,00
<i>Turkey on the spit</i>	31,00
<i>served with baked potato</i>	

Roast veal knuckle for 2 people
(dumplings, vegetables, potatoes)

68,00

(Reservation)

Fish

<i>Fresh whole arctic trout with fresh herbs</i>	
<i>served with roast potatoes</i>	31,00
<i>Tiger prawns on wok vegetables</i>	32,00
<i>Fillet of turbot with zaffron – champagne cabbage</i>	
<i>and lime espuma</i>	38,00

Vegetarian

<i>2 pieces of Spinach dumplings on tomato-leek butter</i>	
	21,00

Children

Spetzli with cream sauce	10,00
French fries	10,00
Childrens Wiener Schnitzel (veal), french fries	23,00

Dessert

Don Pedro (whipped vanilla ice cream and irish whiskey)	8,00
Homemade Sorbets (lemon/mango/pineapple/blackberry)	5,00
with Wodka	8,00
• Frozen caramel cream with cherries	6,00
1 scoup of ice cream (vanilla/chocolate/nut/strawberry)	4,00
„Kaiserschmarrn“ with plums (Waiting time 15 min.)	16,00
Crepe stuffed with vanilla ice cream, chocolate sauce, almonds and whipped cream	10,00
Apricot crepe	6,00
Nutella crepe	7,00
Variety of local cheese, truffled honey	11,00