

# MENU

## STARTERS

HOUSE-BAKED MONASTERY BREAD  
SPREAD & BUTTER  
6,50

JELLIED BOILED BEEF  
HERB SAUCE | PICKLED VEGETABLES  
14,00

SELECTION OF SMOKED ARCTIC CHAR  
CHAR ROE | CRESS SALAD  
14,00

MONASTERY SOUP  
BEEF CONSOMMÉ | STUFFED NOODLE ROLL  
LIVER DUMPLING | DICED VEGETABLES  
7,20

## MAIN COURSES

MIXED LEAF SALADS  
HOUSE-MADE-, YOGHURT OR ORANGE DRESSING  
VIENNESE-STYLE FRIED CHICKEN OR FISH OF THE DAY  
20,50

SWABIAN CHEESE SPAETZLE  
EMMENTALER | MOUNTAIN CHEESE | ROMADUR | LIMBURGER  
CRISPY ONIONS  
15,00

PAN-FRIED KING OYSTER MUSHROOM  
HOMEMADE RÖSTI | VEGAN JUS  
18,00

PAN-FRIED PIKE-PERCH  
CREAMED CABBAGE | POTATO FRITTER  
28,00

ROASTED ONION SIRLOIN STEAK  
RED WINE SAUCE | TWO KINDS OF ONIONS  
SEASONAL VEGETABLES | CHEESE SPAETZLE  
35,00

SLICED PORK TENDERLOIN ZURICH STYLE  
HOMEMADE RÖSTI  
26,00

BRAISED BEEF ROAST  
RED CABBAGE | MASHED POTATOES  
28,00

BOILED BEEF BRISKET  
HORSERADISH FOAM | ROOT VEGETABLES  
BROWN BUTTER POTATOES  
28,00





# DESSERT MENU

TARTE TATIN  
CASHEW ICE CREAM | CARAMEL SAUCE  
12,00

CRÊPE SUZETTE  
ORANGE FILLET | TAHITI VANILLA ICE CREAM  
12,00

HAZELNUT MAGIC  
HAZELNUT ICE CREAM | CAPPUCCINO ICE CREAM  
VANILLA ICE CREAM | ROASTED NUTS  
EGGNOG | CREAM  
8,90

PISTACHIO KISS  
PISTACHIO ICE CREAM | CHOCOLATE ICE CREAM  
SALTED CARAMEL SAUCE | PISTACHIO  
CREAM  
8,90

FRUITY FROST BLOSSOM  
MANGO SORBET | LEMON SORBET  
STRAWBERRY SORBET | BERRY RAGOUT  
VEGAN MERINGUE  
8,90

MONASTERY DREAM  
VANILLA ICE CREAM | HAZELNUT ICE CREAM  
CHOCOLATE ICE CREAM | BROWNIE  
CINNAMON CHERRIES | CREAM  
8,90

2021 WINERY KRACHER BURGENDLAND  
BEERENAU SLESE CUVÉE, SWEET  
11,0% | 5CL  
11,00

PLEASE TALK TO USE IN ADVANCE ABOUT ANY ALLERGIES OR INTOLERANCES SO THAT WE  
CAN RESPOND TO THEM IN THE BEST POSSIBLE WAY.

ALL PRICES IN EUROS INCLUDING VAT.