



**Breakfast menu**  
(served from 8 am - 11 am)

<i>Fried eggs, roasted bacon</i>	<i>129,-</i>
<i>Scrambled eggs in butter with onion</i>	<i>129,-</i>
<i>Eggs Benedict, ham, estarragon sauce, toast</i>	<i>139,-</i>
<i>Omelette of eggs, spinach, tomatoes</i>	<i>139,-</i>
<i>Sausages Graff, mustard, horseradish</i>	<i>129,-</i>
<i>Cinnamon pancakes, sour cream, blueberries</i>	<i>129,-</i>
<i>Greek yogurt with homemade muesli and seasonal fruit</i>	<i>135,-</i>
<i>Porridge, cinnamon, dried apples, chia seeds</i>	<i>109,-</i>

## Starters

*Tartare of marinated salmon, lime mayonnaise, toasted* 195,-

*Hummus with sesame pate and coriander, mountain cheese, marinated vegetable* 165,-

*Selection of cheese* 239,-

## Soups

*Soup of the day* 59,-

*Chicken soup, shredded meat, vegetable, tyrolean dumpling* 85,-

## Salads

*Caesar salad with chicken meat and bacon, anchovy dressing, parmesan cheese, garlic croutons* 249,-

*Mixed salad, marinated salmon, French dressing* 249,-

## Main courses

*Thinly sliced duck breast, homemade potatoes gnocchi, Brussels sprout, local red wine šaler reduction* 349,-

*Chicken breast in Parma ham, beluga lentils with vegetables, lemon sauce* 319,-

*Fresh spaghetti with shrimps, cherry tomatoes, young spinach, lemon butter* 289,-

*Pazmazán gnocchi with spinach velute, confit garlic, cherry tomatoes, granola* 289,-

*Beef burger in our bun, bacon, cheddar, caramelized onion, mustard mayonnaise* 289,-

*Camembert, raspberry chutney, herb baguette, salad* 159,-

*Our homemade bread with herbs butter* 35,-

**Desserts**

*Homemade desserts are available to see in our show-case*

**Salted snack to wine**

*Selection of cheese* 239,-

*Smoked almonds* 89,-

*Olives* 85,-

**For our little guests**

*Parmesan gnocchi, roasted cherry tomatoes* 129,-

**GF** GLUTEN FREE    **V** VEGETARIAN    **DF** WITHOUT MILK AND BUTTER