

Crisp side salad

6,90

Starters, Soups & Poke

Pancake Strips Soup – Chives 7,80

Tom Kha Hed (vegan)

Tomatoes, mushrooms, spring onions 8,80

Beef Tartar – Leogang beef

Pickles, Kristallbrot 23,50

Huwi's Alm Smoked Trout

smoked over beech wood – served lukewarm 23,00

Iberico Secreto – approx. 200g

thinly sliced
served with pimientos and tomatoes 28,50

Tuna Tataki

Avocado, tomato gel
soy caviar, wakame 28,00

Avocado hummus

kiwi, peach, salsa, crispy quinoa 16,50

Fish Poke – cured salmon

spelt rice, peach, nuts, carrot, edamame,
salad, yoghurt-tahini dressing 16,50

Chicken Poke

sweet & sour tempura chicken, spelt rice,
peach, nuts, carrot, edamame,
salad, Asian dressing 16,50

Vegan Poke – falafel

spelt rice, peach, nuts, carrot, edamame,
salad, pomegranate dressing 15,50

Please ask our service staff about allergens

... tip is not included

Burgers

Mama's Classic Burger

160g Leogang beef patty, iceberg lettuce,
Bacon, Cheddar, red onion 25,50

Chicken Burger

chicken leg, lamb's lettuce, cheddar,
Bacon, Tomaten, Essiggurken, Ranch Sauce 24,50

Brisket Burger – smoked beef brisket,

Bacon, Cheddar, Jalapenos, crispy fried onions 25.50

Grilled Cheeseburger (vegetarian)

Pinzgau grilled cheese, rocket, tomatoes
caramelised onion, berry jam 24,50

**Our burgers and steaks are served
with a choice of sweet potato fries,
potato crispers or garlic bread**

Steaks

**Dips and sauces available on request (surcharge €1 each)
pepper sauce, blue cheese, chilli jam, chimichurri, truffle mayo**

Fillet steak

Hereford Reserve New Zealand	ca. 160g	42,00
	ca. 200g	46,00

Rib eye

Hereford Reserve New Zealand	ca. 300g	42,00
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Iberico Secreto

	ca. 200g	29,50
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thinly sliced, pimientos, tomatoes

Slow-cooked dishes

Creamy paprika chicken goulash

with homemade spaetzle 24,50

Leogang beef goulash

with homemade spaetzle 22,50

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Tarte flambée

Mama's Pastrami – from Norbert's smoker

mustard crème fraîche, pickles, sprouts,
Cheddarcreme, red onion 15,50

Mediterranean – Heidewuggerl prosciutto

tomato sugo, mozzarella, sunflower seeds,
rocket, green pesto 15,00

Elsass - bacon, leek, onion 14,00

Salmon – cured salmon

tomato, courgette, pesto, sprouts 14,50

Vegan tarte flambée

white bean mousse, red onion, sweet potato
tomatoes, horseradish, chickpeas, herb salad, citrus oil 13,50

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Fish & Vegetarian

Grilled char

chanterelle risotto, parmesan, herb oil 25,50

Pad Thai Noodles (vegan)

vegetables, Asian sauce, spring onion, peanut
with 3 panko prawns 23,50

Cajun prawns – 6 prawns

crystal bread, Cajun whiskey sauce 24,50

Truffle gnocchi with fresh summer truffle

truffle cream, rocket, parmesan, walnut 26,50

White bean mousse

herb salad, radishes, chickpeas,
lemon oil, horseradish, Pinsa bread 16,50

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Wine recommendations by the glass

white

Grüner Veltliner Neuberg	0,125l	5,90
Leopold Müller – Kremstal	0,75l	35,00
Lieblingswein Cuvée	0,125l	5,60
Silly Winery – South Styria	0,75l	33,00
ASIA Cuvée, off-dry	0,125l	5,80
Mayer am Pfarrplatz – Vienna Nussberg	0,75l	34,00

rosé

Blaufränkisch	0,125l	5,40
Pia Strehn – Central Burgenland	0,75l	32,00

red

Merlot – Schroeder	0,125l	7,20
Patagonia – Argentina	0,75l	41,00
Cuvée Heideboden	0,125l	6,70
Keringer – Central Burgenland	0,75l	39,00

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