








## ~ Appetizers ~

<b>BC Smoked Salmon:</b> Garnished with onions, capers and cream cheese	14
 <b>Escargots Chablisienne:</b> baked with white wine garlic butter	13
 <b>Prawns Provencale:</b> tomatoes, onions & garlic herb butter	14
<b>Baked Brie Cheese:</b> breaded cheese with cranberry sauce	15
<b>Baked French Onion:</b> “au gratin”	10
<b>Soup of the day</b>	cup 7 bowl 8

## ~ Salads ~

<b>Small Caesar Salad</b>	10
  <b>Small Garden Salad</b>	10
<b>Classic Caesar Salad</b>	13
  <b>Garden Salad</b>	13
 <b>Bauern Salad:</b> topped warm crispy potatoes, onions, bacon in a light vinaigrette	15

## ~Homemade Spätzle~

All Spätzle dishes are served in a “pfandl” with a vegetable garnish

### **Original Pinzgauer Kasnocken:**

Swiss cheese, blue cheese, parmesan with onions and herbs 23

### **Jägerspätzle:**

bacon, herbs, ham, mushrooms, onions and parmesan in cream sauce 24

 **Primavera:** fresh vegetables of the day with a tomato or cream sauce 22