








~ Appetizers ~

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

~ Salads ~

Small Caesar Salad	10
  Small Garden Salad	10
Classic Caesar Salad	13
  Garden Salad	13
 Bauern Salad: 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