~ Appetizers ~

BC Smoked Salmon: Garnished with onions, capers and cream cheese 13

Escargots Chablisienne: baked with white wine garlic butter 12

Prawns Provencale: tomatoes, onions & garlic herb butter 13

Baked Brie Cheese: breaded cheese with cranberry sauce 14

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 12

Garden Salad 12

Bauern Salad: topped warm crispy potatoes, onions, bacon in a light vinaigrette 14

~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 22

Jägerspätzle:
bacon, herbs, ham, mushrooms, onions and parmesan in cream sauce 23

Primavera: fresh vegetables of the day with a tomato or cream sauce 20