


PEPPER BISTRO



SUMMER A'LA CARTE

STARTERS:

Marinated salmon tartare olive toast avocado sour radicchio (A, D, G)	11 EUR
Grilled halloumi cheese pear compote brittle nut-salat (E, F, G, H)	8 EUR
Chicken quesadilla tomato salat herbs dip (A, G)	7 EUR
Mixed salad (E, F, H)	5 EUR

SOUPS:

Clear soup with sliced pancake (A, C, G, L)	4 EUR
Goulash soup (L)	5 EUR
Cream of green peas soup with mint (G)	4 EUR
Cream of coconut-raspberry soup (-)	4 EUR

ENTRÉES:

Caesar salat grilled chicken parmesan (A, B, D, G)	8 EUR
Homemade beefburger camembert red onion chutney french fries dip (A, C, G)	12 EUR
Chicken breast with bacon vegetable couscous cheesesauce (G)	10 EUR
Rosé duck breast homemade „Schupfnudeln“ with cabbage sour cherry ragout with pink pepper (A, G)	14 EUR
Cordon Bleu french fries cranberry compote (A, C, G)	11 EUR
Butterfish with basil black mussel in tomato ragout homemade Tagliatelle (A, B, C, D)	11 EUR
Whole roasted trout from Murau parsley potatos citrus-fish sauce (D, G)	17 EUR
Beef tenderloin with herb butter zucchini-potato pancake rosemary carrots sour cream (A, C, G, M)	19 EUR
Cream chanterelles beetroot risotto parmesan (G)	9 EUR

DESSERTS:

Creme Brulee vanilla ice cream pumpkin seed (C, E, F, G, H)	8 EUR
Homemade curd cheese dumplings apricot cream (A, C, G)	7 EUR
Fruit salad Sorbet (-)	6 EUR
Magnum ice pleasure (plate) wild berries (A, C, F, G)	9 EUR

