Friesacher's Klassiker Menü | Friesacher's Classic-menu

Herbstlicher Blattsalat (vegan)
autumnal leaf salad (vegan)
pickled butternut squash, pear, olives & walnut-miso dressing

or

Schaumsuppe von der Ofenpaprika (leicht geräuchert)
oven braised bell pepper cream soup (lightly smoked)
lentil falafel & aioli

or

Ochsenbouillon mit einer Einlage nach Wahl
ox broth with semolina dumplings, veal liver dumplings,
strudel of hashed meat or sliced pancakes

Ausgelöstes Backhendl
crumbed fried spring chicken, lamb's lettuce-potato salad

or

Kalbsrahmgulasch
cream veal goulash
bread dumpling & glacéed broccoli

or

Bachsaibling
brook trout
braised Hokkaido pumpkin, cress & saffron risotto

or

Rote Rüben Gnocchi
beetroot gnocchi
burrata, arugula pesto & pine nuts

Mousse au Chocolat
Mousse au Chocolat
elderberry stew

or

Friesacher's Cremeschnitte
Friesacher's slice of cream cake & berry stew

or

Topfen-Nougatknödel
curd-nougat dumplings
hazelnut breadcrumbs & rum infused plums

3 courses with ox broth	32
3 courses with starter or cream soup	38

Vorspeisen | Starters

Unser feiner Klassiker: (ab 2 Personen) — per person 15
Our Fine Classic: (minimum 2 people)
beef tartare & quail egg
vitello tonnato & caper berries
aspic from a young pig & shallot vinaigrette
potatoes and young pig croquette, mustard mayo & chives

Beef Tartare
avocado, butter, quail egg, red onions & brioche or brown bread
120g / 180g — 19/22

Sülzchen vom Jungschwein
aspic from a young pig
lamb's lettuce, vegetable vinaigrette, red onion & pumpkin seed oil — 14

Rote Rüben Tartare (vegan)
beetroot tartare (vegan)
mustard vinaigrette, arugula mayo & beetroot chips — 13

Gesund & Vital | Healthy & Vital

Frisch gepresster Vitaminsaft (vegan) | freshly pressed vitamin juice (vegan)
apple, carrot, lemon & olive oil — 7
pear, fennel & orange — 7

Herbstlicher Blattsalat (vegan)
autumnal leaf salad (vegan)
pickled butternut squash, pear, olives & walnut-miso dressing — 14

Avocadosalat
Avocado salad
pine nuts, caesar dressing, lamb's lettuce, cherry tomatoes, olives, pickled shallots, parmesan — 14

Suppen | soups

Ochsenbouillon mit einer Einlage nach Wahl
beef broth with semolina dumplings, veal liver dumplings
strudel of hashed meat or sliced pancakes — 6

Schaumsuppe von der Ofenpaprika (leicht geräuchert)
oven braised bell pepper cream soup (lightly smoked)
lentil falafel & aioli — 8

Perlhuhnconsommé
guinea fowl consommé
pumpkin flan, pumpkin pearls, young leek — 8

Vegetarische Gerichte | vegetarian dishes

als Zwischengang oder Hauptspeise | between courses or main dish

Erdäpfel-Bergkäsetascherl
potato-mountain cheese dumplings
leaf spinach, cherry tomato & sage butter 20/24

Rote Rüben Gnocchi
beetroot gnocchi
burrata, arugula pesto & pine nuts 19/23

Kürbis-Kichererbsencurry (vegan)
pumpkin-chickpea curry (vegan)
pak choi, young leek & basmati rice 18/22

Fischgerichte

als Zwischengang oder Hauptspeise | between courses or main dish

Bachsaibling
brook trout
braised Hokkaido pumpkin, cress & saffron risotto 22/26

Lachsforellenfilet
salmon trout filet
potato-young leek ragout & gratinéed fennel 21/25

Zanderfilet
zanderfilet
potato-beetroot mash, peapod & sautéed black pudding 24/29

Forelle Müllerin oder Forelle Blau
trout "Müllerin" style or blue trout
clarified butter & parsley potatoes 26

Friesacher's Classic

Ausgelöstes Backhendl
crumbed fried spring chicken
lamb's lettuce-potato salad 22

Wiener Schnitzel vom Kalb
Viennese „Schnitzel" from the veal
parsley potatoes & cranberries 28

Fiakergulasch (vom Ochsen)
"fiacre goulash" (traditional viennese goulash, from our ox)
sausages, fried egg, pickles, bread dumpling 23

Zwiebelrostbraten
escalope from the roast beef with onions in gravy
rosemary potatoes & fried onions 27

Dessert | dessert

Topfen-Nougatknödel curd-nougat dumplings hazelnut breadcrumbs & rum infused plums	12
Vanille-Panna cotta vanilla panna cotta apple reduction & almond-caramel wafer biscuit	9
Espresso-Crème Brûleé espresso crème brûlée port wine infused pear & pistachio	10
Friesacher's Cremeschnitte Friesacher's slice of cream cake berry stew	7
Kaiserschmarrn (karamellisiert) caramelized sweet cut-up pancakes with apple sauce & stewed plums	15
2 Stück Palatschinken 2 pieces of stuffed pancakes with homemade apricot jam	10
Apfel- oder Topfenstrudel apple or curd cheese strudel vanilla sauce or vanilla ice or whipped cream	6
Sacher- oder Mohntorte original chocolate cake (sacher cake) or poppy seed cake with whipped cream	5
3erlei Sorbets (vegan) 3 kinds of sorbets lemon, currant, passionfruit per scoop	9 3
6 verschiedene Käsesorten assortment of cheese with fig mustard & bread	16