



Restaurant Goldener Löwe - Hall in Tirol

Appetizer

Carpaccio of beef with parmesan and toast	10,00
Leaf salad with roasted sweetbread	9,00
Leaf lettuce with fried springrolls served with chili sauce	7,00
Tyrolean raviolis filled with wild garlic Served with nut-brown butter and parmesan small portion	9,50 6,50

Soup

Beef bouillon with finely sliced pancake or with semolina dumpling	3,40
Tyrolean cheesedumpling in beef bouillon	4,50
Apple-Celery soup	4,20
Soup of chanterelles and potatoes	4,80
Tyrolean special soup made from flour, herbs and cheese	4,80

Tyrolean Delicacy

Fried Camembert gasnished with fruit and served with cranberry sauce	7,00
Homemade tyrolean raviolis filled with spinach, parmesan and nut-brown butter	7,50
Small portion	6,00
Grandma`s fried potatoe pastry with sauerkraut	7,00
Small portion	5,50
Spetzli with assorted cheese and wild chives (Vorarlberge Räscheese, Graukäse, Emmentaler und Edamcheese)	8,00
Wiener Salonbeuscherl mit Serviettenknödel	11,50
Leaf salad with pan fried chicken breast marinated with pumpkin seat oil and balsamico vinaigrette	9,00
Roasted potatoes with boiled brisket of beef and egg, served with a warm, white cabbage salad	11,00
Risotto of chanterelles	11,50
Goulash of chanterelles with sliced dumpling	12,00

Klassiker

Wiener Schnitzel (escalope of pork) with french fries and cranberry sauce	11,50
Original of veal with parsley potatoes and cranberry sauce	14,00
Steak from Austrian bull with fresh vegetable and herb butter	26,00
Cordon bleu of chicken with parsley potatoes and cranberry sauce	12,50
Grilled fillet of char mit vegetables and parsley potatoes	16,00
Brisket of beef with roast potatoes, creamed spinach with horseradish and apple sauce	14,00
Viennese style minute steak in onion gravy with baked potatoes served with green beans mixed with diced bacon	14,00
Mixed leaf salad with grilled chicken fillet and joghurt dressing	9,50
Rip-Eye-Steak of Austrian bull with fried potatoes and green beans with garlic served with herb butter	19,00
Mixed leaf salad with sautéed chanterelles and cherry tomatoes	14,00
Pan fried calves liver in a cream sauce garnished with baked apple, a slice of bacon and cranberries, served with buttered rice	13,50

For the young

Small escalope of chicken with fries and ketchup	5,00
Vegetable Carrots, courgette, broccoli, cauliflower, potatoes and panfried egg	4,00
Frankfurter Grilled Frankfurter with french fries and ketchup	5,00
Fishsticks Fried fishsticks with parsley potatoes and tartar sauce	5,00
Small cup of ice cream	3,00

For Adults

Schnäpse vom Steinlechner in Gnadewald: 2 cl	3,50
Meisterwurz, Kräuter, Wacholder, Enzian, Zwetschke, Zirbe, Obstler, Herzkirsche, Birne, Traube, Marille	
Vogelbeer	6,00
Haselnuss	3,50
Roter Eiswein 2009 vom Reinisch, Tattendorf 0,1l	6,00
Ron Zacapa Rum 25 Jahre XO 4 cl	14,00
Barolo Grappa 4 cl	5,50

Dessert

Blueberry pancakes with fruit garnish	7,00
Souffle pancake pieces served with apple puree Kaiserschmarrn	7,50
Crepes filled with ice cream and chocolate sauce	6,00
Pancakes filled with apricot or cranberry jam	4,00
Assorted tyrolean cheese with butter and bread	7,00
Crème Brulée with coco ice cream	7,00
Coupe „Banana“ with vanilla ice-cream, chocolate sauce and whipped cream	5,50
Moccaparfait with morello cherry	6,00
Icecoffee	4,50
„Hot love“ Vanilla ice-cream with raspberries	5,50
Semifluid Chocolate soufflé	7,00