

# À la Carte Dorfstadl

## Starters

Vitello Tonato

Veal | tuna sauce | herbs | cipolla

€ 16,90

Pickled salmon

Homemade pickled salmon | avocado | teryaki mayonnaise | sesame seeds

€ 16,90

Burrata

Burrata | tomato carpaccio | basil | pine nuts

€ 15,90

## Salads

Small mixed salad

€ 6,90

Salad Dorfstadl

mixed salad bowl | French dressing

€ 11,90

Salad Dorfstadl with:

homemade cheese dumplings

€ 15,90

fried chicken breast

€ 18,90

fried prawns

€ 22,90

## Extras

Garlic bread

€ 5,90

Brown bread

€ 4,90

## **Soups**

Clear soup from the ox  
with herb fritters  
€ 5,90

Clear soup from the ox  
with homemade cheese dumpling  
€ 6,90

Clear vegetables soup  
with herb fritters  
€ 5,90

Clear vegetables soup  
with homemade cheese dumplings  
€ 6,90

Sweet potato and coconut soup  
with fried king prawns  
€ 8,90

## **Main courses**

Wienerschnitzel of veal  
Veal cutlet | buttered potatoes | cranberry | lemon  
€ 28,90

Viennese style pork schnitzel  
Pork schnitzel | French fries | cranberry | lemon  
€ 21,90

Tyrolean onion roast  
Roasted beef schnitzel | red wine sauce | crispy fried onions |  
bacon and bean bundle | sour cream spaetzle  
€ 26,90

Boiled beef  
Boiled beef | horseradish | root vegetables | scrambled egg and bread dumplings  
€ 22,90

### Entrecote of Alpine ox (250g raw weight)

Pink roasted sirloin steak | natural jus | sautéed broccoli | caramelised pumpkin cream

pumpkin cream

€ 31,90

### Pork medallions

tender pork medallions | mushroom cream sauce | alpine cheese spaetzle

€ 24,90

### Corn-fed chicken breast

Roasted corn-fed chicken breast | porcini mushroom sauce | parsley risotto | honey

Carrots

€ 25,90

### Grilled salmon loin

Grilled salmon rump steak | lime foam | vine tomatoes | smoky celery cream

celery cream

€ 26,90

### King prawns (4 pcs.)

Prawns fried in sesame oil | coconut curry sauce | vegetables | cashew nuts | basmati rice

€ 23,90

## Vegetarian

### Cheese spaetzle

Creamy spaetzle | alpine cheese | crispy fried onions

€ 16,90

### Penne all arrabbiata

Penne Rigate in a spicy tomato sauce | Parmesan cheese

€ 15,90

### Chickpea curry

Seasonal vegetables | lime-coconut sauce | basmati rice

€ 15,90

## Dessert

### Creme Brûlée

Flamed crème brûlée | fresh berries | sour cream ice cream

€ 12,90

### Chocolate mousse

Chocolate dumplings | raspberry | coffee foam

€ 12,90

### Homemade apple strudel

€ 7,90

### Paznaun cheese variation

Hard & soft cheese from the region | truffle honey | apricot chutney | grapes

€ 16,90

### Cup Denmark

Vanilla ice cream | whipped cream | chocolate sauce

€ 7,90

### Vanilla sundae

Vanilla ice cream | hot raspberries | whipped cream

€ 7,90

### Mixed sundae

Vanilla ice cream | chocolate ice cream | strawberry ice cream | whipped cream

€ 6,90

### Sorbet

1 scoop raspberry

€ 1,90

1 scoop mango

€ 1,90

1 scoop apple

€ 1,90

### Children's sundae

Vanilla ice cream | chocolate ice cream | whipped cream | Smarties

€ 5,90