

EVENING MENU

STARTER

Beef tartare

Pickled egg yolk/ pickled onion/
whipped salted butter/
crispy toast
19,50€

Veal carpaccio

Arugula pesto/ pine nuts/
Parmesan cheese
19,50€

Salmon sashimi

Chef's recommendation

Wakame salad/ roasted panko/
soy wasabi marinade
20,50€/35,00€

Forest walk

Chef's recommendation

Country cream cheese/ assorted
mushrooms/ pumpernickel/ herbs/
cress
16,50€

SOUP

Carrot-coconut-mandarin soup

Coconut puff pastry stick/
9,20€

Beef broth

Cheese dumplings
8,20€

Beef broth

Pancakes
8,20€

GENUSS
WERKSTATT
RESTAURANT · ZILLERTAL

MAIN COURSE

Spaghetti aglio e olio

Shrimp/ Parmesan cheese
25,90€

Veal Wiener schnitzel

Parsley potatoes/ cranberries
28,50€

Roast beef with onions

Bacon beans/ roasted potatoes/
Roasted onions/ onion jus
28,50€

Trout Müllerinart

Local trout/ parsley potatoes/
almond butter/ lemon
29,50€

Orecchiette with pumpkin

Braised cheek/ roasted loin/ rainbow carrots/
Jerusalem artichoke purée/
21,90€

Veal duet

Braised cheek/ roasted loin/ rainbow carrots/
Jerusalem artichoke purée/
35,00€

Asian vegetable wok

hoice of beef fillet or shrimp/ jasmine rice
34,90€

Fried chicken burger

Pretzel brioche/ cranberries/ pumpkin seed oil
mayo/ lamb's lettuce/ steakhouse fries
22,90€

Black Angus beef burger

Brioche/ tomato/ cucumber/ lettuce/ cocktail
sauce/ steakhouse fries
25,90€

FOR A SWEET FINISH

Salted caramel chocolate tart with tonka bean
ice cream

10,90€

Mont-blanc

Chestnut cream/ redcurrant jam/ caramel sauce/
vanilla cream/ chocolate ice cream
10,90€

Pistachio tiramisu espuma

With raspberries/ pistachio ice cream/
pistachio sauce
10,90€

Sorbet variation

Meringue/ fresh berries
10,90€