Starters

Fin de Claire Oysters
Mignonette, pumpernickel, lemon
Per piece 7

Gold Selection Caviar
Chopped egg whites, chives, sour cream & blinis
10 g 30
30 g 70
50 g 110
125 g 240

Tatar form local beef
Classic (150g)
Winter truffles, slated butter, capers, Anchovies, pickled onions & raindrops 24

+ Black-Tiger shrimp 8
+ Foie gras 10

Carpaccio of local beef
Capriani sauce, arugula, parmesan 21

Jakobsmuscheln
3 Stück souffliert, Erbsenpürree, Beurre blanc, Shiso-Kresse 23

Burrata
Assorted tomatoes, toasted white bread, sea salt, olive oil & basil 18

Garlic baguette
Fresh from the oven 6

Soups

Beef broth
Cheese dumplings or sliced pancakes, julienned vegetables, chives 8

Cream of tomatoe soup
Basil pesto, grissini 8

Coconut shrimp soup
Lemongrad, cilantro, lime 12

Salads

Lamb`s lettuce salad
Potatoes, roasted farm-style bacon, appel cider vengar, pumkin seed oil & pumkin seeds 14

Caesar Salad
Romaine lettuce, Capriani dressing, croutons & grana 18

+ Cord-fed chicken breast 12
+ 3 piece shrimp 14

Burgers

Madlein`s Cheese Burger
Brioche-bun, Premium Beef, lettuce, cheddar caramelzide red wine onions, tomatoes, bacon, mustard & steak fries 28

Vegetarian Burger
Brioche-bun, vegetable-patty, lettuce, cheddar, pickle, tomatatoes, herb cream & Steak Fries 25

Classics

Wiener Schnitzel
Made with veal, parsely potatoes, cranberries & lemon 34

Raindl
Pork medallions, mushroom sauce, herb spaetzle, broccoli & cranberries 28

Beef roll
Truffled mashed potatoes, fried onions, pan-roasted vegetables, jus 36

Tafelspitz
Roasted potatoes, creamed spinach, chive sauce, horseradish 45

Grilled sea bass
Lemon-caper butter, mashed potatoes, spinach leaves 34

Cheese spaetzle
Paznauner alpine cheese, fried onions, chives, green salad 26

Truffle tagliatelle
Winter truffles, gourmet mushrooms, young leeks 28

Spaghetti
Arrabiata, parmesan & basil 18
Bolognese, parmesan & basil 22

Madlein skewer 300 g
Beef & pork, onions, bell pepper, pepper cream sauce & steak fries 34

Steaks

Filetsteak
250 g Gentleman`s Cut 42
500 g Chateaubriand 105

Rib Eye Steak
300 g 35

Tomahawk Steak
1100 g 130

Porterhouse Steak
900 g 95

bleu – medium rare – medium – medium well done

Pimp your Steak

1 Stk. Soft Shell Crab 12
1 slice of foie gras 10
1 Black-Tiger shrimp 8
with butter “a la pimienta” 4

Sides

Green beans with bacon 7
Grilled vegetables 7
Grilled premium mushrooms 8
Mashed potatoes 7
Pimientos de Padròn 7
Original steak fries 7
Truffle fries 12
Baked potato with Sour-Cream 7
Herb spaetzle 7

Sauces

Pepper cream sauce 4
Mushroom sauce 4
Portwein jus 4
Sauce Bèrnaise 4
Chimichurri 4
Truffle mayo 4
Herb butter 3
BBQ-Dip 4

Sweets

Kaiserschmarren
Apple sauce, stewed plums, fruits & raisins 18

Salzburger Nocken (serves 2 persons)
Cranberries, fruit sauce & assorted ice cream 38

Nougat dumpling
Cotage cheese dough, brown butter, Butter crumbs, vanilla ice cream 12

Blood orange sorbet
Whipped 9

+ Rich Prosecco 0,11 8
+ Grey Goose Vodka 4 cl 8

Crème Brûlée
Tahiti-vanilla, berry sorbet, fruits 14

Valrhona Deluxe
Dark chocolate tart, white chocolate mousse, Fruits, vanilla ice vream 16

Käsevariation
by Maitre Antony Fromage, beef & goat, black gold, oliven tapenade, chutney, Sülter bread 26

Pre Orders

For two or more people

Fondue Chinoise
Beef tenderloin, corn-fed chicken, veal, baked potato, spicy sauces, garilc baguette, green salat
per person 45

Cheese Fondue
Bread, breadsticks, pickled vegetables, premium mushrooms, bresaola, potatoes
per person 38

+ make it Viennese style with a small veal Wiener schnitzel
per person 12