

[In advance.]

Homemade crusty bread
Three kinds of butter [tomato, basil, natural], herb oil, herb salt € 7

[Stroblhaus-Starters]

Burrata, tomato rarities, olive oil, pesto € 13

Strobl brawn from local beef, pickled vegetables, horseradish, pastry € 16

Egg stroblig, crusty bread, guacamole, poached egg, smoked salmon € 18

[Salads]

Seasonal market salad, lettuce, tomato, cucumber, radish, house dressing € 7

Farmer's salad 'Greek style', tomato, pepper, cucumber, olive, feta € 14

[Soups]

Gazpacho Andaluz, bacon crostini € 6

Carrot and coconut soup, pomegranate € 7

Tafelspitz bouillon, pancakes € 9

[Main courses]

Spaghetti in creamy pesto-parmesan sauce € 17

[VEGAN] vegan pesto € 13

3 king prawns € 20

Austria meets Japan - chicken fillet, panko breading, romaine lettuce, miso € 18

Wiener schnitzel of veal, parsley potatoes, cranberries € 23

Beef tagliata, rocket, cherry tomatoes, parmesan, garlic ciabatta € 25

Onion roast, crispy bacon beans, potatoes € 27

Grilled pike-perch fillet, summer vegetables, chive crème fraîche € 27

[Dessert & Cheese]

[VEGAN] Sorbet variation, fresh berries € 11

[TIP] Chefs choice - 'The cigar afterwards'
Chocolate cream, wafer batter, chocolate dust, shot of fruit brandy € 13

Tiramisu in a different way, summer berries € 13

Strobl's Mango Surprise € 13

"The classic" - Kaiserschmarrn 2.0, preparation time 20 min. € 13

Cheese from the region, fig mustard chutney, apple balsamic chutney, bread € 12