

# paulas

starters

asian beef tartar 200g

lemongras marinade, nori cracker, sesame

28,90 euro

sushi bowl

sushi rice, hamachi, soya marinade, spring leek ,  
pickled shii take mushrooms

26,50 euro

buffalo burrata

tomato, focaccia bread, rocket salad, balsamic dressing

21,50 euro

tyrolean salmon trout ceviche

sweet potato pancake, mango

22,90 euro

mixed leaf salad

7.90 euro

mixed salad

7.90 euro

As a starter, we serve olive oil, coarse salt, local bacon, and spread with fresh bread. We charge €3.80 per person.

*Paulas*  
soups

classic beef soup with  
pancake strips & carrot strips  
8.50 euro  
semolina dumplings & carrot strips  
8.50 euro

champignon foam soup  
crispy potato, sage  
9,90 euro

hokkaido pumpkin foam soup  
roasted seeds, pumpkin seed oil  
9,90 euro

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truffle risotto

main course 19,50 euro

starter 16,50

homemade tagliatelle

truffle cream

main course 21,50 euro

starter 18,50

braised tomato ravioli

basil cream, white tomato foam

main course 22,50 euro

starter 15.50 euro

cheese dumplings

marinated radish, brown butter, cheese

main course 19,50 euro

starter 16,50

we are also happy to serve your pasta dish with black  
truffle per gram EUR 5,90

*Paulas*  
grilled



chateaubriand ca. 500 grams  
Waiting time of up to 45 minutes  
89.00 euro

beef fillet ca. 220 grams  
39.90 euro

beef sirloin ca. 220 grams  
28.90 euro

choose your side dish

pan-fried vegetables  
Eggplant, bell pepper, mushrooms, zucchini & onion  
7.90 euro

leaf spinach, tomato, parmesan  
7.90 euro

truffle fries  
truffle oil, chives & parmesan  
9.50 euro

potato gratin  
7.90 euro

With our charcoal grill "Big Green Egg," we impart a smoky  
flavor to our steaks.

# Paulas

mains

barbarie duck breast

soya vegetables pasta, pak choy, teriyaki jus  
33,50 euro

viennese schnitzel from veal

fried in clarified butter  
parsley potatoes & lingonberries  
32,90 euro

saddle of venison steak

potato savoy roulade, crosnes, lingonberries jus  
37,90 euro

fillet tips stroganoff

curd cheese spaetzle, wild broccoli, ham, champignons,  
sour cream  
34,90 euro

fish of the day

shalotts spinach, gnocchi, saffron foam  
30,50 euro

pumpkin pastry

black salsify, brown butter, cress  
23,50 euro

We would like to point out that for groups of 8 or more people,  
we will provide a single check.



oma paula's doughnuts (traditional Austrian dessert)  
served with stirred lingonberries or apricot compote  
14.90 euro

chocolate brownie  
walnut & strawberry  
16,90 euro

2 types of chocolate mousse  
cherry, marzipan, coffee  
16,90 euro

tiramisu  
plum, cinnamon  
12,50 euro

ice cream & sorbets  
3.00 euro per scoop

coffee  
tonka beans  
vanilla  
salted caramel  
pistachio  
chocolate

passionfruit  
raspberry  
lemon  
cassis  
banana  
coconut



viennese veal schnitzel

french fries

15.90 euro

spaghetti

with tomato sauce or bolognese

12.90 euro

fish of the day

buttered rice & sautéed vegetables

16.90 euro

120-gram fillet steak

french fries

22.90 euro

side order of french fries

7.90 euro



We source some of our products from our local farmer, including potatoes, pumpkin, lettuce, and bacon.

As a starter, we offer olive oil, coarse salt, local bacon, and spread with fresh bread, which is priced at 3.80 euros per person.

If you have any allergies or dietary restrictions, please inform our service team.

We accept payments in Euro in cash, Maestro cards (EC cards), and credit cards (VISA/Mastercard) for transactions over 20.00 euros.

Please note that for groups of 8 or more, we will provide a single check.

All prices include taxes.