

paulas

starters

caesarsalad

croutons, parmesan, anchovies, capers
16,90 euro

char marinated in herb salt

beet root and horseradish salad, mustard mayonnaise
23,90 euro

baked california roll

butterfish, homemade kimchi, wasabi cream
22,90 euro

mediterranean vegetable aspic



pickled red onions, arugula, pine nuts
19,90 euro

foam of parsley



garlic chips
12,00 euro

hearty beef broth

semolina dumpling, root vegetable
10,50 euro

we serve olive oil, coarse salt, local bacon, spread and bread
in advance. we allow ourself to charge 3,80 euro per person.
additional bread will be charged with 1,50 euro per person.



tagliatelle „tyrolean carbonara“

root bacon, mountain cheese, black pepper
21,00 euro

spinach dumplings



marinated white radish, nut butter
18,90 euro

homemade gnocchi



ricotta, sage
21,90 euro

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argentine beef fillet ca. 240 gramm
from the charcoal grill
43,90 euro

australian black angus sirloin ca. 240 gramm
From the charcoal grill
38,50 euro

choose your side dish

sautéed wild broccoli with chili mayonnaise
and sesame seeds 10,50 euro

truffled french fries with summer truffle
and parmesan 13,90 euro

sautéed potatoes with shallots,
garlic and parsley 9,90 euro

mixed leaf salad with croutons 10,90 euro

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Paulas

mains

veal wiener schnitzel fried in clarified butter
parsley potatoes, stirred cranberries
34,90 euro

pink roasted duck
smoked carrots cream, beech mushrooms
sage
25,00 euro

paula's beef goulash
bread dumplings, kohlrabi
21,00 euro

vegetarian vegetables wok sweet and sour
udon pasta, soya, coriander
19,00 euro



catch of the day
sauteed tomatoes and leeks, white wine risotto
23,90 euro

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oven-baked kaiserschmarren

apple sauce, sour cream ice cream

waiting time 20 - 30 min, last order 9pm

16,90 euro

tonkaboon crème brûlée

cocoa bean sorbet, hazelnut

15,90 euro

currants and yogurt slice

white chocolate, currants sorbet

16,90 euro

dark chocolate mousse

mango, raspberries

15,90 euro

ice creams & sorbets

all ice creams and sorbets are homemade

3,50 euro per scoop

ice cream

salty caramel

pistachio

vanilla

chocolate

popcorn

mocca

sorbet

coconut

strawberry

passion fruit

currants

elderberry

apricot

toppings:

pumpkin seed oil

chocolate sauce

raspberry sauce

whipped cream

each 2 euro



wiener schnitzel of veal

french fries

17,90 euro

spaghetti

with tomato sauce

12,90 euro

catch of the day

buttered rice, fried vegetable

16,90 euro

fillet beef 120g

french fries

24,90 euro

portion french fries

8,50 euro

portion truffled french fries

13,90 euro



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In case of any allergies or other intolerances please get in touch with our service team.

As payment method we accept € cash as well as Maestro card or credit card (Mastercard & Visa) upon € 20,00.

We would like to inform you that from 8 guests on we do serve a total bill.

All prices inclusive local taxes.