

[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 "Spring Edition"
Crusty bread, guacamole, poached egg, smoked salmon € 18

[Salads]

Market salad of the season Leaf salad, tomato, cucumber, radish, house dressing € 7

[VEGAN] Strobl salad bowl, bulgur salad, feta, pomegranate, mint, house dressing € 12

[Soups]

Gazpacho Andaluz, lardo crostini € 6

[VEGAN] Potato and leek soup, sorrel oil € 7

Asparagus velouté, prosciutto crumble, wild herbs € 9

[Main courses]

[VEGAN] Homemade onion tart, wild herb salad, sour cream € 13

Spaghetti parmeggiano vegetarian € 15
3 king prawns € 18

Austria meets Japan - chicken fillet, panko breading, romaine lettuce, miso € 16

Wiener schnitzel of veal, parsley potatoes, cranberries € 23
Potatoes, asparagus, hollandaise sauce € 27

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

Onion roast, crispy bacon beans, potatoes € 25

Veal cheek braised in red wine, mashed tubers, root vegetables € 26

Grilled pike-perch fillet, pappardelle, citrus espuma € 27

[Dessert & Cheese]

Strobl Mango Surprise € 11

[TIP] Chefs choice - 'The cigar afterwards'
Chocolate cream, wafer batter, chocolate dust,
shot of fruit brandy from the FREIHOF distillery € 12

Strawberry tiramisu € 12

"The classic" - Kaiserschmarrn 2.0 Preparation time 20 min. € 12

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