



STARTERS & SOUPS

Small 'Sun' tapas plate with baked dates wrapped in bacon Olives Manchego cheese Fig mustard	9 €
Mixed leaf salad with pumpkin seed oil vinaigrette Granny Smith apple Cherry tomato Croutons ✓	10 €
Optionally with	
roasted beef fillet tips	14 €
roasted fish fillet of the day	12 €
Lukewarm lentil and vegetable salad with mildly smoked duck breast Lamb's lettuce Balsamic vinaigrette	16 €
As a vegetarian option	11 €
Veal carpaccio with pickled figs Goat's cheese cream Walnut Cress	17 €
Hokkaido pumpkin foam soup Roasted seeds Styrian pumpkin seed oil ✓	12 €
Essence of local game with root vegetables Truffled pancake strips Parsley	12 €



MAIN COURSES

Pan-fried pike-perch fillet with lemongrass and saffron sauce	small 21 €
Pointed peppers young leeks pea purée	large 28 €
Pink pan-fried fillet of free-range pork wrapped in bacon	26 €
Bean ragout herb cream sauce	
Braised beef roulade stuffed with bacon and onions	29 €
Creamed pointed cabbage red wine jus	
Pink roasted venison loin under a hazelnut crust	38 €
Thyme jus glazed Brussels sprout leaves	
Fillet steak from pasture-raised beef, medium rare (approx. 180g)	36 €
Homemade steak sauce	

YOU CAN CHOOSE THE FOLLOWING ADD-ONS:

French fries	7 €
Optionally with truffle butter and Parmesan cheese ✓	11 €
Creamy mashed potatoes ✓	7 €
Baked rosemary potatoes	8 €
with braised shallots ✓	
Glazed vegetables	9 €
Herbs Cherry tomatoes ✓	
Creamy risotto	9 €
Pine nuts Parmesan ✓	
Small mixed leaf salad with pumpkin seed oil vinaigrette	10 €
Granny Smith apple Cherry tomatoes Croutons ✓	



SONNE STUBEN

FURTHER RECOMMENDATIONS FROM OUR HEAD CHEF

Sautéed potato gnocchi in pumpkin cream	small 16 €
baked pumpkin shaved Parmesan roasted seeds ✓ (vegan option available)	large 24 €
Ricotta and spinach-filled dumplings with saffron foam	23 €
Mediterranean vegetables semi-dried tomatoes ✓	
Two cheese and game sausages on champagne cabbage	25 €
Creamy mashed potatoes Adorf mustard from local hunting R	
Baked veal Wiener schnitzel	32 €
Potato and cucumber salad lemon cranberries	

Please feel free to ask us about other vegetarian or vegan alternatives.



PÂTISSERIE

Almond affogato with salted caramel Roasted almond ice cream espresso cream	9 €
Tonka bean crème brûlée Marinated wild blueberries lemon sorbet	13 €
Homemade Kaiserschmarrn, caramelised with almonds & raisins Stewed plums Sour cream ice cream	18 €
Small selection of French cheeses Fig mustard Roasted nuts	16 €
Exquisite selection of pralines from the board	each 1,80 €
Homemade ice cream & sorbet Optionally served with	per scoop 3,40 €
Walcher Tartuffetto	4,50 €
Belvedere Vodka	6,00 €

R Regional
V Vegetarian

All dishes subject to availability. We reserve the right to make daily changes.