

Today's special...
Your hosts Reinthaler Georg, Shakira and Rocco



Sour beef / onion / vinegar and oil / marinated in vinegar / bread m2 € 16,50
Garden-fresh salad bowl / **Duck breast** / garlic bread mk2 € 19,80

Sauvingon Festival Meraner Winery, aroma of spring flowers, pronounced on the palate smooth, lovely body, slightly sweet 1/10 glass € 4,00 ¼ L € 8,00 7/10 bottle € 24,00
Primitivo Puglia, a robust red wine with intense fruity and spicy notes, and pronounced tannins, velvety on the palate, wonderfully full-bodied, **13,5 Vol.** 1/10 glass € 4,00 ¼ L € 8,00 7/10 bottle € 19,50



Cream of potato and leek soup / bacon strips / bread croutons fhm2 € 8,80 **small** € 6,80

- ❖ **Seafood** on a bed of salad and bruschetta tkmca23 € 22,50
- ❖ **Spaghettini with fresh seafood**, venus clams, squid, calamari Tiger prawns etc. with garlic ackm23tk € 22,80

Risotto al dente / with **wild chanterelles** (m) € 18,90 **plus 3 king prawns** tk3 € 8,00
Papardelle² with game ragout / wild mushrooms / mountain herbs cmh2 € 19,80
Tagliatelle² / wild chanterelles m € 18,50 **plus 3 king prawns** tk3 € 8,00



² Homemade pasta

Game season at the Ruster...

- ❖ **Pink-roasted duck breast** on a wild herb sauce, with red cabbage and potato dumplings with poppy seeds and parsley carrots mh2 € 26,90
- ❖ **Venison loin** in a juniper and thyme sauce, served with autumn vegetables, red cabbage and potato dumplings with poppy seeds, served in a copper pan mh2 € 43,80
- ❖ **Venison goulash** in a mushroom sauce, red cabbage, carrots, spaetzle mh2 € 24,80
- ❖ **Chanterelles from the Alps**, served with bacon dumplings m € 19,80

Angus beef steak 3 360 Gramm / bacon strips / fried onions / peppers potato pancakes / green beans fm23 € 39,80

“Schnitzel“ with chanterelles fm2 / chanterelles, rice and buttere carrots
From young pig fm23 € 19,80 **from mountain calf** fm23 € 26,90

Alpin beef goulash / Tyrolean bacon dumplings / coleslaw mfbk2 € 19,80

Spicy curry / ginger pineapple sauce / Julienne vegetables and basmati rice m2
Curry rice € 12,80 **Curry veal** € 19,50 **Curry turkey** € 18,50 **Curry prawns** € 25,80

Beef Fillet strips „Stroganoff“ with basmati rice / mixed vegetable garnish m2 € 26,50

Baltic salmon 2c **grilled** / herb butter / boiled potatoes / broccoli or mixed salat € 23,50

Red seabream / fresh / garlic / basil / potatoes / broccoli c2 € 23,50



Sparkling white wine (Prosecco style) served in a **carafe**, **Trevigiana** I.G.T.
10,50% Vol. Flute glass 0,1 lt. € 3,90 0,25 lt. € 7,20 0,5 lt. € 13,50 1lt. € 24,80.

- **ZENZEVITA** no alcoholic € 4,00 **Rudi Spritz** with Prosecco € 6,30

Apricot dumplings² mbf2 / fresh forest fruits **1 dumpling** € 7,50 **2 dumplings** € 11,50

Small wild berry dessert mbf2 / vanilla ice cream / wild berries / cream € 6,50

Wild berries or strawberries (as desired) / with cream, vanilla ice cream, lemon or plain
just one selection bf € 9,50



From week 38 **Daily menu from 11.45 am to 2.00 pm and from 6.00 pm to 9.30 pm**

"Please feel free to ask a member of staff for a detailed menu with allergen information"

a=crustaceans, b=eggs, c=fish, d=peanuts, e=soya beans, f=milk, g=nuts, h=celery, i=mustard, j=sesame, k=sulphur dioxide, l=lupins, k=molluscs, m=gluten, 2=EU goods, 3=not EU goods, tk=frozen foods