



Starters

Starter salad | vegetarian

Seasonal salads | crispy avocado in panko batter
Lime dressing | mango | wasabi aioli
€10.50

Caramelized goat cheese medallions | vegetarian
Beetroot | apple chutney | arugula
Raspberry hazelnut vinaigrette
€13.00

Crab cocktail

Cocktail sauce | romaine lettuce | baguette
€16.00

Beef carpaccio

Pesto spaghetti salad | Arugula | Parmesan cheese
€14.50

Pumpkin and parsnip salad | vegan

Baby spinach | Orange yogurt dressing | Pomegranate | Pumpkin seeds
€12.50

Soups

Pumpkin cream soup | vegetarian

Croutons | pumpkin seed oil | chives
€ 9.50

Borscht | vegetarian

Beetroot | potatoes | white cabbage | carrots | parsnips
Sour cream | dill | bread
€ 8.50



Main courses

Pork schnitzel

Breaded | Mushroom cream sauce | Potato croquettes | Salad
€19.00

Original “Wiener Schnitzel”

Breaded veal schnitzel | Cranberries | Potato and cucumber salad
€28.50

Chicken cordon bleu

Chicken breast | Cheese | Turkey ham | Creamed vegetables | Potato croquettes
€19.00

Adler Bowl with Salmon

Fried salmon cubes | Sushi rice | Sesame seeds | Pickled radishes | Cucumber
Red cabbage | Avocado | Soy sauce | Wasabi
€18.50

Adler's cheese spaetzle | vegetarian

Spaetzle | two kinds of cheese | fried onions | coleslaw
€15.50

Seasonal leaf salad with turkey breast strips

House dressing | tomato | bell pepper | cucumber | croutons
€17.00

Burgers

BBQ cheeseburger made with beef

Cheese | red onions | tomato | lettuce | BBQ sauce
Sweet potato fries | truffle mayonnaise
€23.50



Main courses

Boiled veal

Horseradish sauce | Chive potatoes | Beetroot salad
€ 24.50

Beef fillet steak (200g)

Red wine and shallot sauce | Bimi | Truffled celery cream
€ 35.00

Sous vide cooked pork belly

Roasted | Five spice seasoning | Teriyaki glaze | Sesame seeds
Pak choi | Pumpkin cream
€ 23.50

Salmon fillet

Roasted | Panko crunch | Mustard and dill sauce | Savoy cabbage | Mashed potatoes
€ 25.00

Spinach dumplings | vegetarian

Mushroom ragout | herbs | side salad
€16.50

Barley risotto with roasted pumpkin | vegetarian

Parmesan | parsley oil | walnuts | wild herb salad
€17.50

Vegetable curry | vegan

Chickpeas | Carrots | Pumpkin | Sweet potatoes | Red peppers
Red curry paste | Turmeric | Coconut milk | Ginger
Cilantro | Cashews | Basmati rice
€17.50

Autumn bowl | vegan

Couscous | Carrot | Roasted chickpeas | Cherry tomatoes | Raisins | Broccoli
Spring onions | Spinach | Roasted pumpkin
Pomegranate seeds | Falafel | Tahini yogurt sauce
€17.50



For our younger guests

Children's meal

Breaded pork schnitzel | French fries | salad
€9.50

Dessert

Apple Crumble

Warm | Apple Compote
Oat Crumbles | Vanilla Ice Cream
€8.50

Pavlova

Egg White Pastry | Figs | Greek Yogurt
Thyme Honey | Nuts | Lemon Sorbet
€9.50

Lotus Cheesecake Tartlets

Plum Compote | Caramel Ice Cream
€9.50