

  
**FISCHERS**  
RESTAURANT

| GÄNSESPEZIAL |

**Geräucherte Gänsebrust**  
**Rote Bete | Feige | Walnüsse**  
**13,50**

Smoked goose breast  
beetroots | figs | walnuts



**Gänseconsommé**  
**Gemüse | Flädle**  
**6,60**

Goose soup  
shredded pancake | vegetables



**¼ ofenfrische Gans**  
**Grünkohl | Apfelrotkohl | Kartoffelkloß**  
**Feldsalat | Schmanddressing | Selleriesalat**  
**27,50**

¼ oven-fresh roast goose | kale | red cabbage | potato dumpling  
lamb's lettuce salad | sour cream dressing | celery salad



**Orientalisches Milchreiskonfekt**  
**Ruby & weißer Schokoladenmantel**  
**Rosengelee**  
**8,50**

Oriental iced rice pudding confectionery  
coated in Ruby and white chocolate  
rose jelly

| WEINEMPFEHLUNG |

Cabernet Monte della Guardia  
trocken | Ca' Lojera | Italien  
0.1 l - 4,50 | 0,2 l - 8,00 | 0.75 l - 27,50

## | VORSPEISE • STARTER |

**Carpaccio vom kräutermarinierten Rinderfilet  
gehobelter Parmesan**

**14,80**

Carpacciomarinated with herbs  
Parmesan cheese

**Gebackener Schafskäse  
Feigensenkonfitüre | hausgebackenes Baguette | Balsamicosalat**  
**11,50**

Baked sheep's cheese  
fig mustard jam | homebaked baguette | balsamic salad

## | SALAT • SALAD |

**Bunte Salate aus Ullrichs Gärtnerei**

| Dressing wahlweise |

**Schmand • Balsamico • French**

**5,50**

Mixed garden salads

| choose your dressing |

sour cream • balsamic vinegar • French dressing

**Caesar Salat**

**knackiger Römersalat | Caesardressing | gegrillte Hähnchenbrust  
Croûtons | Pilze | knuspriger Speck | Parmesan**

**15,00**

Caesar salad

croûtons | grilled chicken breast | crispy bacon | mushrooms | parmesan cheese

**Blattsalatvariation**

**Trauben-Balsamicodressing | Walnüsse | gebratene Entenbrust**

**15,50**

Mixed leaf salad

grape balsamic dressing | walnuts | roasted duck breast

## | SUPPE • SOUP |

**Tafelspitzbouillon**  
**Gemüstreifen | Kräuternocken**  
**6,60**

Prime boiled beef soup  
vegetables | small herb dumplings

**Kürbiscremesuppe**  
**Steirisches Kernöl**  
**6,80**

Pumpkin cream soup | Styrian pumpkin seed oil

**Thai-Curry-Zucchini-suppe**  
**Sesamchip**  
**6,80**

Thai curry courgettes soup  
sesame crisp

## | FISCH • FISH |

**Gebratenes Wolfsbarschfilet**  
**Wurzelgemüse | zweierlei Püree**  
**22,50**

Roasted sea bass  
root vegetables | two types of mashed potatoes

**Lachsfilet in Limettenbutter**  
**Babyspinatrisotto**  
**23,50**

Salmon in limebutter | baby spinach risotto

**Gebratenes Saiblingsfilet**  
**Weißweinsauce | Steinchampignons | Kräuter-Kartoffelpüree**  
**21,50**

Roasted char filet  
white wine sauce | mushrooms | mashed potatoes with herbs

## | FLEISCH • MEAT |

**Kalbsleber in Butter gebraten  
geschmorte Zwiebeln | Majoransauce | Apfel-Kartoffelstampf  
19,50**

Pan seared calf's liver  
onions | marjoram-sauce | potato masher with apple

**Schweinefiletmedaillons  
Sauce Choron | Kürbis-Salbei-Gnocchi | Feldsalat  
21,50**

Pork medallions  
Choron sauce | pumpkin sage gnocchi | lamb's lettuce salad

**Lammfilet | Ratatouille | Rosmarinpolenta  
27,50**

Lamb tenderloin | ratatouille | rosemary polenta

**Hähnchenbrust im Knuspermantel  
Gemüse-Reisnudeln  
18,50**

Crispy crumbed chicken breast | chinese noodles with vegetables

**Medaillons von Rind, Schwein und Hähnchen  
Champignons | Gärtner Ullrichs Gemüseauswahl | Röstkartoffeln  
21,50**

Medallions of beef, pork and chicken  
mushrooms | mixed vegetables | roasted potatoes

**Wiener Schnitzel vom Kalb  
Pommes frites | bunter Salat  
22,50**

Viennese escalope | french fries | mixed salad

**Surf 'n' Turf  
Entrecôte | Garnele | frittierte Kartoffeln | Rucolasalat  
27,00**

Entrecôte | prawn | fried potatoes | rocket salad

**Rinderfilet (180g Rohgewicht)  
Portweinjus | Speckbohnen | Rosmarinkartoffeln  
29,50**

Beef tenderloin  
port wine sauce | beans and bacon | rosemary potatoes

## | VEGGIE & VEGAN |

### Tagliatelle<sup>\*vegan</sup>

Artischocken | Oliven | Kirschtomaten | Rucola  
14,50

Tagliatelle | artichokes | olives | cherry tomatoes | rocket salad

### Kürbisquiche

Ricottacreme | Salatbouquet  
13,50

Pumpkin quiche | creamy ricotta | salad bouquet

Knackiges Wokgemüse | Sesamsauce | Cashewkerne | Duftreis<sup>\*vegan</sup>  
13,80

Vegetables from wok  
sesame sauce | cashews | aromatic rice

| wahlweise dazu • choose your topping |

Gebratene Garnelen | roasted prawns 8,00  
Hähnchenbrust | chicken breast 6,00

## | KLEINIGKEITEN • SMALL DISHES |

Hausmacher Bratwurst  
Grünkohl | Kartoffelpüree  
11,50

Home-cooked style fried sausage  
mixed salad | mashed potatoes with fried onions

FischerS Toast  
Wildmedaillons | Waldpilze | Salatgarnitur  
15,50

Filet of venison on toasted bread  
wild mushrooms | salad garnishing

FischerS Burger vom Rind  
Haugebackenes Focaccia | Grillgemüse | Honig-Senfsauce | Parmesan | Kartoffelspalten  
14,50

FischerS beef burger  
focaccia bread | honey mustard sauce | parmesan cheese | potato wedges

Hausmacher Sülze | Röstkartoffeln | Remouladensauce  
10,50

Home-cooked style aspic  
fried potatoes | tartar sauce

## | DESSERT |

**Sacherschnitte | Kirschgelee  
pochierte Rotweinbirne  
8,00**

Viennese chocolate gateau filled cherry with cherry jelly  
poached red wine pear

**Bratapfelsorbet  
Zimtstreusel | Lebkuchenmousse | Pedro Ximénez  
9,00**

Baked apple Sorbet  
cinnamon crumbles | gingerbread mousse | Pedro Ximénez

**Dessertvariation  
Parfait | hausgemachte Eiscreme | Mousse  
8,80**

Dessert variation  
Parfait | homemade ice cream | mousse

**Schokotrio  
Mousse | Crème brûlée von der weißen Schokolade | Parfait  
8,50**

Three kinds of chocolate  
Chocolate trio with mousse | crème brûlée of white chocolate | parfait

**Granatapfelparfait  
Pistazienkuchen | Rubyschokolade  
8,50**

Pomegranate Parfait | pistachio cake | Ruby chocolate

**Kleine Käseauswahl  
Trauben | Feigen-Senfsauce | Nüsse  
10,80**

Small cheese selection | grapes | nuts | fig sauce