DAS BRIXX EVENING MENU

from 17.00 - 21.00

STARTERS

WINTER SALAD �� �� pumpkin red cabbage potato cucumber radish wild herbs pomegranate nuts lingonberry dressing E O	€ 14,90
CURED SALMON-TROUT pickled beets lemon gel	€ 18,50
CARPACCIO OF GRASS-FED BEEF truffel mayonnaise olive capers pesto rocket parmesan	€ 19,50
MARINATED PUMPKIN BOWL	€ 14,50
SOUPS	
BEEF CONSUMME sliced pancakes cheese dumpling oder semolina dumpling	€ 7,50
PUMPKIN SOUP caramelised pumpkin seed pumpkin seed foam G H O	€ 7,50



MAINS

VEAL SCHNITZEL 🐵 fries or potatoes lingonberries A C G O	€ 28,50
PORK SCHNITZEL fries or potatoes lingonberries A C G O	€ 18,50
KÄSESPÄTZLE (CHEESE NOODLES IN AN AUSTRIAN STYLE) crispy onions side salad	€ 16,50
ROASTED GUINEAFOWL BREAST ⊕ quinoa parsnip puree baby carrots jus A G L O	€ 22,50
STEAK IN ONION GRAVY buttered spätzle green beans with bacon A C G L M O	€ 27,90
CHAR FILET spelt rice tumpagno olive pesto rocket pickled figs	€ 23,50
DUET OF DUMPLINGS (SPINACH AND BEETROOT) © sage butter breadcrumbs local cheese	€ 16,50
MOVE & RELAX BOWL tuna sashimi edamame wakame pineapple ginger cucumber black rice	€ 32,50
MEDITERRANIAN FISH STEW - SIGNATURE DISH aioli crostini masseria tumpagno olive oil A C D G L O	€ 32,50
SIDES	
BUTTERED POTATO FRIES POWER FOOD PAN MIXED SALAD QUINOA SPELT RISOTTO A L O	€ 6,50



DESSERTS

KAISERSCHMARRN	€ .	12,00
WARM CHOCOLATE BROWNIE vanilla ice cream chocolate sauce	€	9,50
TOPFELKNÖDEL (CREAM CHEESE DUMPLINGS) berry compote A C G H O	€	9,50
CREME BRÛLÉE 💮 raspberry sorbet c G	€	9,50



ALLERGENS

Allergen information in accordance with Codex recommendations: In compliance with the legal regulations (EU Food Information Regulation 1169/2011), we hereby inform you about the use of the 14 main allergens:

Cereals containing gluten	Α	Soy	F	Sesame	Ν
Crustaceans	В	Milk or lactose	G	Sulphites	0
Eggs	С	Tree nuts	Н	Lupins	Р
Fish	D	Celery	L	Molluscs	R
Peanuts	E	Mustard	M		

Despite the careful preparation of our food and beverages, traces of other substances used in the production process may be present in addition to these ingredients.

Information about all ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff.



LABELS



SIGNATURE DISH

Our Energy Cuisine offers culinary highlights that provide guests with the perfect balance of taste and vitality.

These creative dishes are served in all resorts and embody the ideals of seasonality, regionality, and enjoyment.



MOVE & RELAX DISH

In addition to exercise and relaxation, nutrition is the third pillar of our Move & Relax philosophy. Our balanced selection of regional and seasonal ingredients, rich in nutrients and energy, supports both body and mind in staying active and focused throughout the day.



DISH FROM AUSTRIA

We place great importance on regionality. Therefore, over 90% of the ingredients used in the following dishes come from Austria.



AMA QUALITY SEAL

A quality seal for food products from Austria, representing high-quality and sustainably produced goods.



VEGAN DISH

Completely free of animal products.



VEGETARIAN DISH

Varied dishes without meat or fish..



ORGANIC

Dishes prepared with organically grown ingredients.



GLUTEN FREE

Dishes without cereals containing gluten.



LACTOSE FREE

Dishes without dairy products.

