





SOMETHING TASTY IN BETWEEN

Caesar Salad 18

Romaine lettuce with Parmesan-lemon dressing, ciabatta croutons, crispy bacon chips and anchovies | A, C, D, G, L, O

with 3 grilled prawns | B, G 28

or

with crispy chicken strips | A, C, G 26

Crepe 12

with Bacon, Onions and Crème Fraîche

Kaps Sausage Salad 14

Huber's veal sausage, Almkönig cheese, garden vegetables, herbs, Styrian apple balsamic and organic pumpkin seed oil | A, G, L, M, O

Kaps Cheese and Cold Cut Plate 16

Bresaola, spiced Osso Collo and dry-cured bacon, buffalo mozzarella, Asmonte cheese, olives, semi-dried tomatoes and balsamic onions | A, G, L, O

Golfer's Lunch Plate 12

Our chef's special – available until 2 p.m.

QUICK SNACK BEFORE TEEING OFF

St. Johann or Frankfurter Sausage 9

with mustard, horseradish and a bread roll | A, M

Veal Curry Sausage 14

Homestyle curry sauce and potato crispers | A, G, M, O

SOMETHING SWEET

Apple or curd strudel 8

with vanilla sauce | A, C, E, G, H, O

WOULD LIKE MORE?

We serve the best grilled specialties including steak, vegetables and fish every day from 11:30 a.m.

All prices are inclusive prices in EUR. A = Cereals containing gluten, B = Crustaceans, C = Eggs, D = Fish, E = Peanuts, F = Soya, G = Milk, H = Nuts, L = Celery, M = Mustard, N = Sesame seeds, O = Sulphur dioxide, P = Lupin, R = Molluscs

THE KAPS CULINARY EXPERIENCE

SMALL, FINE

Plate 7

Olive ciabatta and crusty bread, butter, cream cheese spread | A, G

Vitello Trotta 22

Pink veal slices, trout mayo, green apple chutney, radishes, capers | A, C, D, F, G, L, M, O

Beef Tartare Bruschetta 24

Toasted sourdough, raw marinated beef fillet with chilli aioli, parsley and truffle pecorino | A, C, F, G, L, M, O

Salmon Trout Ceviche 22

Fennel and celery salad, blood orange segments, basil | D, L, O

VEGAN Roasted Pepper Hummus 18

Vegan cheese, rocket, cashew nuts, ciabatta | A, F, H, O

Sardines from the Tin 18

Vintage sardines, chilli butter, pickled cherry tomatoes and grilled white bread | A, D, F, G, O

Summer Burrata 18

Creamy burrata, watermelon, tomato sauce, fresh basil, 12-year-aged balsamic and organic cherry stone oil | E, G, H, O

VEGETABLES, GREENS, FRESH

VEGAN Cannelloni 28

Pan-fried pasta parcels filled with vegetable ragout, served with mushrooms and herb pesto | A, C, G, O

VEGAN Braised Cauliflower 28

Macadamia, crispy pumpkin, green beans | H, O

Tagliatelle with Braised Lamb Shank Ragout 31

Tagliatelle with slow-cooked lamb shank and tomato ragout, fresh rosemary and Parmesan | A, B, C, G, O

Kaps Burger 38

100% dry-aged beef, brioche bun, cheddar, coleslaw, bacon jam, jalapeño, aioli, fries | A, G, M, O

Tagliatelle with King Prawns 34

Tagliatelle with sautéed king prawns, Leccino olives, capers, tomato concassée and garlic-chilli oil | A, B, C, G, O

TYPICAL KAPS

“A table full of delights”

Meat/Fish per person 89

This menu is for those who want to experience the full range of KAPS cuisine.

Our kitchen team will start with a selection of starters, followed by typical Kaps main courses and a selection of our desserts for a sweet finish. All dishes are set in the centre of the table and shared in a friendly and informal way.

Available from 6 p.m. The “Table full of delights” can only be ordered for the entire table.

GRILLED MEAT AND FISH

Kaiserwinkl Brown Trout

38

Local brook trout from Kaiserwinkl

Dorade Royal

42 / 400 g – 500 g

Wild-caught, Zadar, Croatia | A, D, G

Beef Fillet from 150 g to 300 g

23/100 g

The beef fillet or tenderloin is the most popular cut of beef, located beneath the sirloin. It is very fine-grained and tender, with an average fat content of 3 to 4.5%, making it very lean.

Chateaubriand from 400 g to 600 g

23/100 g

Chateaubriand is a “double steak”, cut from the centre of the beef fillet.

Tomahawk approx. 1.2kg per piece

19/100 g

Aus dem hinteren Teil der Hochrippe vom Rind stammt das extradick geschnittene Tomahawk-Steak.

Porterhouse approx. 1kg per piece

22/100 g

Das Porterhouse ist ein Cut aus dem hinteren Rinderrücken, mit großen Roastbeef-Anteil und dem Mittelstück des Filets. Sein Knochen in T-Form verleiht dem Fleisch zusätzlich Geschmack und Saftigkeit.

Rib-Eye Steak approx. 300g

19/100 g

Das Rib-Eye-Steak wird ohne Knochen aus der Hochrippe, dem Rinderrücken zwischen der 8. und 12. Rippe geschnitten, zwischen dem Rindernacken und dem Roastbeef.

Flank Steak flambéed

with Cognac approx. 250g

22/100 g

Das Flank Steak stammt aus dem hinteren, unteren Bauchteil des Rinds. Der flache Cut ist sehr fein marmoriert, mit langen Muskelfasern.

Tomahawk from

Duroc pork approx. 400g

15/100 g

Das Tomahawk-Steak stammt aus dem Rücken des Schweins und ist ein gut marmoriertes Rib Eye am Knochen.

ADD A SIDE ...

Grilled mixed vegetables | G

Steak fries | G

with truffle cream and Parmesan

Süßkartoffel-Wedges

with chilli oil, garlic and parsley

Green asparagus with bacon | G

Parsley potatoes in butter sauce | G

Baby carrots | G

Mixed salad

Creamed spinach | E, G, H, O

with nuts

Any additional side + 5.

... AND A SAUCE OF YOUR CHOICE

Herb butter | G, O

Creamy whipped farmhouse butter with fresh herbs and a pinch of sea salt

Kaps BBQ sauce | F, L, M, O

Homemade BBQ sauce – rich, smoky and slightly spicy

Pepper jus | G, L, M, O

Veal jus with green pepper and cream

Mayo selection | C, F, G, L, M, N, O

Truffle, garlic, black sesame, Sriracha

Chimichurri

Argentinian steak sauce made with fresh herbs, olive oil, garlic, chilli and black pepper

Sauce hollandaise

or béarnaise | C, G, L, O

Freshly emulsified French-style butter sauce or Béarnaise, refined with chopped tarragon and chervil

Any additional sauce + 5.

TIP: Grilled item and cut of the day

IF YOU LIKE SWEET ...

Raspberry and Chocolate

12

White chocolate, vanilla ice cream and warm raspberry sauce | C, G, O

Tiramisu

12

Mascarpone cream, sponge fingers, espresso, Amaretto and cocoa | A, C, G, O

Sorbet Selection

12

Lemon, mango and strawberry sorbet

Affogato

12

Vanilla ice cream, coffee, almond brittle and baked apricot fritters | A, C, G, O

**YOU WILL FIND SELECTED DESSERT
WINES IN OUR WINE LIST.**

SPECIALTIES FROM DIGESTIF CASK

Herzog Nusserl	9
Herzog Swiss pine	9
Herzog Apricot	7
Herzog Williams	7
Herzog Forest Raspberry Brandy	14
Ziegler XXL Old Plum	16
Nonino Chardonny Grappa	8
Nonino Merlot Grappa	9
Bocchino Grappa di Barolo	12
Martell Cordon Bleu	18
Hennessy XO	22

COFFEE SPECIALTIES

Espresso	3,2
Espresso, decaffeinated	3,2
Espresso macchiato	3,5
Double espresso	4,9
Cappuccino	4,2
Latte macchiato	4,8
Extended	3,5
Extended, decaffeinated	3,5

TEA SPECIALTIES

Refreshing Mint	6,5
Fruity Camomile	6,5
Sweet Berries	6,5
Verveine	6,5
Green Dragon	6,5
Earl Grey	6,5