

Saturday Menu

Tempered Goat Cheese on Pumpkin Chutney with Onion Confit and Cress

Veal Stew in Pepper Cream Sauce
with mashed Potatoes and sautéed Romanesco

or

Roasted Salmon Trout on Pastariso
with sautéed Zucchini and Tomato Nage

Crème Brûlée with a hot Berry centre and Yoghurt ice cream

3-course menu €54 · Table reservation between 5:30–6:00 pm · Seating until 8:00 pm · Available 6 days per week · Reservation required
<https://museum-restaurant.simply-olivia.restaurant/reservations/eng/welcome>

Sunday Menu

Clear Beef Broth with Julienne Vegetables, grilled Cheese Dumpling and fresh Chives

Pan-fried breaded “Wiener Schnitzel” of Local Herb-Fed Pork
with Cranberry Jam and Parsley Potatoes or French Fries

or

Roasted Trout Fillet with Almond Butter
served with Root Vegetables and Parsley Potatoes

Homemade Apple Strudel with Vanilla Sauce

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Monday Menu

Vitello Tonnato, interpreted in a Tyrolean style - Rosé Pork with Potato Mustard Cream,
Lamb's Lettuce Salad and Radishes

Roasted Chicken Breast on creamy Mushroom Risotto
with Sugar Snap Peas and Thyme Jus

or

Creamy Spinach Risotto
with Truffle Root Vegetables and Tyrolean Mountain Cheese

Tiramisu
with Sour Cherries and Walnut Ice Cream

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Tuesday Menu

Potato Soup with sautéed Mushrooms, Croutons and Sage Butter

Pink Fillet of Pork served on creamy Rocket Polenta
with Zucchini and Rosemary Jus

or

Tagliatelle with Spinach,
Sun-dried Tomatoes and Mountain Cheese

Chocolate Soufflé with hot Raspberries and Stracciatella ice cream

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Wednesday Menu

Smoked Duck Breast on marinated Red Cabbage with caramelised Nuts

Braised Beef Roast
with sautéed Brussels Sprouts and Bread Dumplings

or

Pan-Fried Pike Perch
on a Root Vegetable and Dill Velouté with Beetroot Tagliatelle

Duo of Pear and Cheesecake Variation

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Friday Menu

Pumpkin Cream Soup with Fresh Cheese and Wild Herb Croissant

“Tafelspitz” Local Beef simmered in Broth with Creamed Spinach,
roasted Potatoes, Chive Sauce and Apple-Horseradish

or

Crispy Mountain Cheese Polenta
with Ratatouille Vegetables and Yellow Paprika

Nougat Tart with two kinds of Sour Cherries

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