

*Dear guest,*

*welcome to our house.*

*Enjoy your visit and be happy about three things, that make life beautiful;*

*Great food, delicious drinks  
and good company.*

*We care about your well-being!*



*your 180 ° - PURE Team*

*Because of the fresh food preparation and the use of regional products, we are rewarded with the AMA-Gastrosiegel.*

Beef	„Barthof“ Lermoos, À la Carte Haiming
Poultry	À la Carte Haiming Transgourmet
Venison	Transgourmet
Dairy products	„Gulahof“, Lermoos
Cheese	Petersbergalm Lechtal
Eggs	Didi's Eierwelt, Haiming
Goat cheeses	„Ziegenhof Peter“ Ehrwald
Potatoes	Franz Kapeller, Mieming
Trout	Nassereith
Liquor	Lechtaler Haussegen, Elbigenalp Gölles Edelbrand Steiermark Maas, Prutz/Tirol

Allergen Information - Information on ingredients in our foods that may trigger allergies or intolerances is available on request from our employees. Avoidance of cross contact with other food cannot be guaranteed.

Wines can contain sulfite. Beers contain gluten-containing cereals.

If you have a food allergy or intolerance, please ask for our menu, on which the allergens processed by us are excellent.

All prices are in Euro and include VAT.

## Appetizer

caramelized goat brie | Daniela's apple strudel marmalade  
€ 5,10

tartar of the „Nassereither“ trout  
green pea panna cotta | horse radish | rye bread crisps | mustard ice cream  
€ 6,20

oriental marinated brisket  
bell pepper hummus | curry popcorn  
€ 6,30

## Soup

bouillon | pancake stripes  
€ 4,90

bouillon | bacon-cheese dumpling  
€ 5,60

Japanese udon noodle and fish soup 180°  
trout | shiitake mushrooms | tofu | spring onion | sesame  
€ 9,60

'Moos' hay soup  
goat cheese | pickled peach | lye bread croutons  
€ 7,20

## Salad and starters

mixed salad  
radish | carrot | duo of dressings to choose  
*small* € 5,20  
*big* € 8,90

lamb' lettuce | deep fried 'Petersbergeralm' cheese | truffle mayonnaise  
€ 13,90

tartar of the „Nassereither“ trout  
green pea panna cotta | horse radish | rye bread crisps | mustard ice cream  
€ 14,20

oriental marinated brisquet  
bell pepper hummus | curry popcorn  
€ 13,70

## Main courses

### *from near*

trio of regional deer (loin | burger patty | shank)  
bread dumpling slices | shallot marmalade  
cabbage sprouts | cranberry-gin sauce  
€ 29,60

beef filet slices  
cognac-pepper-cream sauce | Pommery mustard | mashed potatoes | root vegetables  
€ 21,70

Styrian cordon bleu (wine cheese/country ham)  
Pumpkin seeds | runner bean cream | romanesco  
€ 24,20

braised beef cheeks | rosemary jus  
spätzle-cabbage pan | roasted onions  
€ 23,70

salmon trout from Nassereith  
herb-lime arancini | variation of parsley root  
confit root | cream | essence  
€ 23,80

### *and far*

pork filet strips "Teriyaki Style"  
egg noodles | stir fried vegetables | peanuts  
€ 21,80

homemade noodles | boar ham  
roasted butternut squash | walnut | forest mushrooms | spinach  
€ 18,50

Mexican baked potato | Guacamole  
Country chicken | corn | bell pepper | red onion | cilantro  
€ 16,20

## Burgers

pulled pork burger  
bacon | coleslaw | mountain cheese  
fries | BBQ sauce  
€ 14,50

Italian burger  
focaccia | veal paillard | rucola | tomato  
pesto | baked Mediterranean herb potatoes  
€ 18,20

## Vegetarian main courses



homemade noodles  
roasted butternut pumpkin | walnuts | forest mushrooms | spinach  
€ 15,50

egg noodles | stir fried vegetables | teriyaki sauce | peanuts  
€ 15,60

## Vegan main courses



Mexican baked potato | guacamole  
corn | bell pepper | red onion | cilantro  
€ 14,60

1 Peace "Jourgebäck"  
€ 0,50

*Something for the little heroes,  
bandits and princesses*



*Main courses*

spaghetti à la Max – tomato sauce  
€ 5,20

spaghetti à la Moritz – Bolognese  
€ 6,10

Bob the builder – chicken nuggets | fries  
€ 8,50

Pinocchio – grilles sausage | fries  
€ 7,60

*Dessert*

Maya the bee  
vanilla ice cream | whipped cream | chocolate sauce | Smarties  
€ 4,10



the last unicorn  
stirred vanilla ice cream | strawberry  
whipped cream | gold sugar pearls  
€ 4,30



## Desserts

*"NEW"*

*small delights to finish with from our showcase*

*please ask your waiter!*

*Per piece € 4,50*

layered vegan delight  
bitter almond granité | chocolate crumble  
rice milk ice cream | pineapple  
€ 6,80

gluten free chocolate cake | nut ice cream  
€ 6,90

iced after eight 180°  
chocolate granité | lemon-mint sorbet | chocolate sand  
€ 6,10

flavor explosion 180°  
pineapple carpaccio | coconut mousse | passionfruit kaviar  
crunch roll | raspberry sorbet | chocolate sponge  
€11,90

cheese platter – regional cheeses  
Almond Cranberry Bread | grapes | chutney  
*small € 9,60*  
*big € 12,20*

homemade ice pralines

apple-nougat  
purple basil-lemon  
exotic fruit  
munt-cardamom  
straberry-champagne

*per piece € 0,95*

## Ice cream cups

'Heiße Liebe'  
vanilla ice cream | hot raspberries | whipped cream  
€ 7,50

iced coffee  
strong coffee stirred with vanilla ice cream  
whipped cream  
€ 6,30

coupe Denmark  
bourbon-vanilla ice cream | bitter sweet chocolate sauce  
whipped cream | roasted almond flakes  
€ 7,10

hazelnut kiss  
vanilla ice cream | hazelnut ice cream | chocolate ice cream  
different nuts | hazelnut liquor  
€ 7,50

Mozart cup 180°  
chocolate ice cream | marzipan ice cream  
nougat cream | pistachio sponge  
€ 7,80

sachertorte ,new style'  
chocolate ice cream | peach sorbet | mini-sacher cubes | rum peaches  
€ 8,60

## Homemade ice cream & Sorbets

vanilla | chocolate | marzipan | hazelnut  
vegan rice milk

strawberry | peach | lime-mint | raspberry

1 scoop € 1,60

1 portion whipped cream € 0,90