Brixx Classics

STARTERS

| BEEF TARTARE voasted white bread butter | € | 18,50 |
|---|---|-------|
| THIN TRANCHES FROM THE AUSTRIAN STRAW PIG 🔷 🥸 🕸 radish and cucumber salad | € | 16,80 |
| CEVICE FROM THE TROUT (FISH FARMING LEO TRIXL) avocado orange nuts | € | 18,50 |

MOVE & RELAX

| VITALY SALAD 🇆 🍲 🐑 lettuce crudités | | |
|--|--------|------------------------|
| small large with sulmthaler grilled chicken | € € | 6,50 10,50 15,50 |
| SUMMER BOWL Tyrolean feta cucumber apples lentils lemon horseradish | € | 13,50 |
| SOUPS | | |
| CREAM OF WHITE GARLIC SOUP 🍲 🏵 croûtons | € | 7,00 |
| CURRY-FRUIT SOUP WITH SESAME CHICKEN (FROM SULMTHALER CHICKEN) | € | 9,50 |



MAIN DISHES

| SALMON FILLET $\stackrel{\clubsuit}{•}$ 🇆 🚳 🟚 asparagus white garlic risotto | € | 23,90 |
|--|---|-------|
| PIKE PERCH FILLET 🔷 🥸 🔷 bacon lentils | € | 23,90 |
| CREAMY WHOLEMEAL NOODLES salmon spinach acglo | € | 19,00 |
| CHILI FROM THE BLACK BEAN 🅸 🖘 corn tomatoes chickpeas polenta | € | 16,00 |
| RISOTTO OF THE SEASON – SEASONAL WITH 纶 🍲 🏚 🕜 white garlic asparagus herbs mushrooms | € | 18,00 |
| PAILLARD FROM THE CALF $\stackrel{\longleftarrow}{•}$ & & $\stackrel{\longleftarrow}{•}$ vegetables | € | 26,00 |
| TAGLIATA FROM THE RUMPSTEAK 🔷 🅸 🔷 arugula salad cherry tomatoes parmesan | € | 27,00 |
| ROAST SADDLE OF LAMP | € | 29,00 |
| DUETT FROM THE AUSTRIAN STRAW PIG - KOTELLETE AND RAGOUT roasted vegetables roasted potatoes herb butter glm | € | 22,00 |
| WIENER SCHNITZEL PANFRIED IN BUTTER acg | | |
| from the austrian straw pig served with parsley potatoes | € | 20,50 |



BRIXX SPECIALS

sour cream | cucumber | corn | tomatoes | chili

BRIXX BURGER € 17,80

patty from sprinzen | bacon | apricot chutney | mountain cheese cream | fries aglmnop

DESSERTS

| CHEESE VARIATION FROM ORGANIC PRODUCTION aglmo | € | 14,50 |
|---|---|----------------|
| RHABARBER VARIATION ® | € | 11,00 |
| JOGHURT BERRIES BISKUIT IN THE GLASS | € | 9,00 |
| KAISERSCHMARRN | | |
| with apple mousse with stewed plums | € | 13,50 13,50 |
| APFELSTRUDEL | | |
| with vanilla sauce with whipped cream | € | 8,00 8,00 |

Besides exercise and relaxation, nutrition is the third pillar of our Move & Relax philosophy. Our specially curated dishes help keep our body and mind fit for the day and ensure a healthy, sustainable lifestyle. These dishes are marked with our Move & Relax.



Signature Dish

✓ Vegetarian

Gluten free

Lactose free

Information about ingredients in our dishes that may cause allergiers or intolerances can be obtained from our service staff on request.

