

Menu

For aperitif we recommend:

Glass Schlumberger Rosé Brut € 4,80

1/3 Stiegl Columbus 1492 das Bier für Entdecker € 3,40

Starter:

Carpaccio of beef € 12,70
with basil pesto, parmesan

Fillet of pickled herring *with parsley potatoes* € 9,90

Soups

Clear soup of beef *with bacon dumpling* € 4,10

Sour cream soup *with bread croutons* € 3,70

Daily & seasonal

Rib-eye Steak *with braised cherry tomatoes and potato-wild garlic puree* € 23,50

Minced meat patties *with spicy vegetables and French Fries* € 10,20

Baked liver of veal *with wild garlic-potato salad* € 17,50

Spaghetti „Bolognese“ *with parmesan* € 9,90

Vegetarian

Roasted smoked tofu <i>with tomato sauce and rice</i>	€ 9,40
Spaghetti <i>with dried tomatoes, pine nuts and wild garlic in olive oil</i>	€ 9,50

Fresh fish

Fillet of sea bass <i>with wild garlic-Fettuccine</i>	€ 18,00
Cod <i>with olive risotto and vegetables</i>	€ 17,50
Fillet of pikeperch <i>with fried vegetables and wild garlic sour cream</i>	€ 17,80

Our „sweet tip“

Fiakerparfait <i>on fruit sauce</i>	€ 6,90
Curd-cheese dumpling <i>with crumbs and plum stew</i> (waiting time)	€ 6,90



Additional desserts you will find in the dessert section

Wine recommendation:

	<u>Red wine:</u>
1/8 Zweigelt 2018 WG Fink, Unterwölbling	€ 4,00
1/8 Mosso Cuvee 2017 WG Iby Lehrner, Horitschon	€ 4,80
1/8 Wildwux 2015 WG Birgit Braunstein, Purbach	€ 3,80
	<u>White wine:</u>
1/8 Grüner Veltliner 2016 WG Nigl, Senftenberg	€ 4,20
1/8 Riesling Federspiel 2017 WG Domäne Wachau	€ 4,10
1/8 Steirischer Spiegel 2017 WG E & W Polz, Spielfeld	€ 4,10
	<u>Rosé wine:</u>
1/8 Blaufränkisch Rosé 2016 WG Reichardt, Donnerskirchen	€ 3,80