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 with basil pesto, parmesan € 12,70
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 with tomato sauce and rice € 9,40

Spaghetti with dried tomatoes, pine nuts and wild garlic in olive oil € 9,50

Fresh fish

Fillet of sea bass with wild garlic-Fettuccine € 18,00

Cod with olive risotto and vegetables € 17,50

Fillet of pikeperch with fried vegetables and wild garlic sour cream € 17,80

Our „sweet tip“

Fiakerparfait on fruit sauce € 6,90

Curd-cheese dumpling with crumbs and plum stew € 6,90
(waiting time)

Additional desserts you will find in the dessert section

Wine recommendation:

Red wine:
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

White wine:
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

Rosé wine:
1/8 Blaufränkisch Rosé 2016 WG Reichardt, Donnerskirchen € 3,80