Our chef recommends

APERITIF - RECOMMENDATION

Rose Royal Born Rose Brut Barcelona with Wild Berry und iced berries € 3,90
Winter Spritz wine, soda water, mulled wine syrup € 5,90

Starters:

Vegan tomato soup with cream topping
€ 5,90

Fried mushrooms
salad garnish / sauce tartare
starter € 9,10 or € 15,80 main course

Smoked trout fillet
creamy horseradish sauce / salad bouquet / bread roll
€ 13,80

WINE RECOMMENDATION

***A glass* Sauvignon blanc** Weingut Dillinger - die 7 Jungwinzer, Südsteiermark DAC € 4,60

Main course:

Wild garlic schnitzel with Basmati rice
(Pork schnitzel stuffed with wild garlic, spring onion, shallots, ham, mushrooms)
€ 17,90

Pulled Pork Burger
Brioche Burger Bun (bakery Tiefenthaler, Lofer) with smoked pulled pork,
chili-mayonnaise / red cabbage relish / rustic chips / spicy cocktail sauce
€ 17,20

Hake fillet
potato salad / Tartare sauce
€ 17,80

Pikeperch fillet
Fettuccine noodles / wild garlic pesto / cherry tomatoes
€ 17,20

NEW **Stiegl Zwickl** 0,3 l / 0,5 l € 4,20 / € 5,00
Homemade lemonade (rhubarb, mint, ginger) 0,5 l € 6,20

Rump steak (250g)
pepper sauce / croquettes / green beans with bacon
€ 32,00

Spinach dumplings with brown butter and Parmesan
€ 13,80

Braised lamb shank
green beans with bacon / potatoes gratin
€ 19,20

WINE RECOMMENDATION

A glass Blaufränkisch "Vielfalt" Weingut Gober+Freinbichler, Burgenland € 4,80

Vegan Stuffed peppers with dill sauce
(stuffed with Bulgur and vegetables) € 14,60

Vegan Chickpea stew with vegetables € 13,90

SPECIAL – only on Sunday

Steamed beef in dark onion sauce with rice
€ 19,90

Homemade desserts & pastries

Kaiserschmarrn with plum roaster	€ 11,40
Creme brulee with fruits	€ 7,90
Yeast dumpling with poppy seed and sugar (with vanilla sauce or butter) (→ 20 minutes waiting time)	€ 7,20
Italian tiramisu	€ 6,50
Sachertorte	€ 3,90
Vanilla – Cherry – Cake	€ 3,90
Cheesecake	€ 3,90
Apple strudel (with whipped cream or vanilla sauce + € 1,30)	€ 3,90