



Our chef recommends



RECOMMENDATION

Aperitif **Rose Royal** Born Rose Brut Barcelona with Wild Berry und iced berries € 3,90

NEW **Homemade lemonade** (rhubarb, mint, ginger) 0,5 l € 6,20

Starters:

Clear soup with cheese dumpling
€ 6,50

Creamy asparagus soup
€ 6,30

Fried mushrooms
salad garnish / remoulade sauce
starter € 9,50 or € 16,20 main course

Smoked trout fillet
creamy horseradish sauce / salad bouquet / bread roll
€ 14,20

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)
€ 18,20

Pulled Pork Burger
Brioche Burger Bun (bakery Tiefenthaler, Lofer) with smoked pulled pork,
chili-mayonnaise / red cabbage relish / rustic chips / spicy cocktail sauce
€ 17,60

Hake fillet
potato salad / Tartare sauce
€ 18,20

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

WINE RECOMMENDATION

A glass Cabernet Sauvignon Weingut Erich Scheiblhofer, Burgenland € 4,90

Fried salmon fillet
herb butter / baked potato with sour cream dip / grilled vegetables
€ 24,40

190 g White asparagus / steamed potato / hollandaise sauce
€ 19,90

- with pork fillet wrapped in bacon € 24,90
- with ham € 21,90

WINE RECOMMENDATION

A glass Weissburgunder Bio Weingut Christian Mrozowski, Niederösterreich € 5,10

Vegan Stuffed peppers with dill sauce
(stuffed with Bulgur and vegetables) € 14,90

SPECIAL - only on Sunday

Oven-fresh roast pork
napkin dumplings / sauerkraut € 16,10

Homemade desserts & pastries

Kaiserschmarrn with plum roaster	€ 12,40
Creme brulee with fruits	€ 7,90
Apricot or Nutella pancake	€ 3,90
Apple tiramisu	€ 5,50
Sachertorte	€ 4,10
Curd cake with tangerines	€ 4,10
Apple strudel (with whipped cream or vanilla sauce + € 1,30)	€ 4,10
Coffee dessert "Affogato" (Espresso with vanilla ice cream)	€ 5,30