

### **Menu M32 89,-**

wine accompaniment 35,-

#### **Grilled quail chest and leg with medlars and roots 17,-**

2015 Riesling vom gelben Löss  
Josef Ehmoser, Wagram 5,20

\*\*\*

#### **Bouillon with a meat *Strudel* 8,-**

2015 Chardonnay  
Alois Lageder, Südtirol 5,80

\*\*\*

#### **Grilled pikeperch – lake Chiemsee – with asparagus 32,-**

2015 Grüner Veltliner Bergdistl Smaragd  
Tegernseerhof, Unterloiben, Wachau 6,20

\*\*\*

#### **Saddle of Mangalitza pork with green garlic 36,-**

2013 Merlot Rotundo,  
Gottschuly-Grassl, Carnuntum 6,80

\*\*\*

#### **Dessert (11,-) or selection of matured cheese with a homemade chutney 14,-**

Champagner  
Chartogne-Taillet brut 12,90

### **Fishmenu 89,-**

wine accompaniment 30,-

#### **Marinated mountain lake char with mustard, cucumber, caviar and Lardo 17,-**

2015 Grüner Veltliner Velue  
Johannes Zillinger, Weinviertel 5,20

\*\*\*

#### **Curry fish soup 8,-**

2014 Himmel auf Erden 2  
Christian Tschida, Illmitz, Burgenland 6,40

\*\*\*

#### **Pike – lake Attersee – with rhubarb spinach 28,-**

2015 Grüner Veltliner Bergdistl Smaragd  
Tegernseerhof, Unterloiben, Wachau 6,20

\*\*\*

#### **Sea bass fillet with a wild garlic risotto and roots onion confit 32,-**

2011 Macon-Milly AC, Clos du Four  
Héritiers des Comtes Lafon, Milly 8,20

\*\*\*

#### **Dessert (11,-) or selection of matured cheese with a homemade chutney 14,-**

2010 Beerenauslese, Heinz Velich,  
Burgenland 5,50

### **Starters**

Spring herb salad with a smoked trout	16,-
Wild garlic and black pudding <i>Strudel</i> with goat cheese cream	16,-
<b>Veggi:</b> Asparagus salad with morels, cress and a poached egg	17,-
Balsamico marinated tomatoes with goat cheese	16,-

### **Main Courses**

Goatling innards with a wild garlic dumpling	27,-
“Wienerschnitzel” veal escalope with parsley potatoes	23,-
Filet of beef and –cheeks with red wine shallots	38,-
Goatling braised with cauliflower	32,-
<b>Veggi:</b> Tagliolini with two kinds of spinach, tomatoes and goat cheese	22,-
Solo asparagus – regional – with Sauce Hollandaise, parsley potatoes and ham	24,-

### **Side Dishes**

Mediterranean vegetables with rosemary and olives 4,-	Rosemary polenta 4,-
Spring vegetable 4,-	Mixed leaf salad 4,-
Spinach and garlic with almonds 4,-	Walnut- <i>Paunzn</i> 4,-
Asparagus and radish vegetable 4,-	

### **Cover € 3,00**

\*No change in the Menu m32 and Fish-Menu  
\*please note that there is only one invoice per table

ALL PRICES IN EURO, TIP NOT INCLUDED, TAXES INCLUDED