

Menu M32 89,-

wine accompaniment 35,-

Pickled beef piece with mustard mayonnaise Crostini and ham chip 17,-

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

Spring herbs cream soup 8,-

2016 Sauvignon Blanc Bergdistl
Hannes Sabathi, Gamlitz, Südsteiermark 5,80

Mountain lake salmon with braised saffron and chinese cabbage 28,-

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

Fillet (veal) with an apple and mushrooms in Cognac jus 38,-

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,-

Herring salad *Labskaus* 16,-

2015 Grüner Veltliner Velue
Johannes Zillinger, Weinviertel 5,20

Smoked whitefish soup with fish dumpling 8,-

2015 Chardonnay
Alois Lageder, Südtirol 5,80

Saddle Skrei Loin with *pimientos* and beans 28,-

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

Sea bass fillet with Spring onions and smoked onions 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

Wild garlic and black pudding <i>Strudel</i> with goat cheese cream	16,-
Field salad with a smoked trout and a baked organic egg	16,-
Marinated mountain lake char with mustard cucumber, caviar and Lardo	17,-
Veggi: Asparagus strawberry salad	16,-
Balsamico marinated roots with Burratino	16,-

Main Courses

Spicy calamari pasta with leek and coriander	28,-
Chili lime salmon with a prawn – wrapped in a banana feuille	28,-
“Wienerschnitzel” veal escalope with parsley potatoes	23,-
Filet of beef and –cheeks with red wine shallots	38,-
Saddle of lamb with pickled garlic Flower Sprout	36,-

Side Dishes

Mediterranean vegetables with rosemary and olives 4,-	Rosemary polenta 4,-
Fregola Sarda 4,-	Mixed leaf salad 4,-
Spinach and <i>Mönchsbart</i> with almonds 4,-	Green asparagus with radish 4,-
Braised root vegetable 4,-	Potato gratin 4,-
Asparagus and radish vegetable 4,-	Walnut- <i>Paunzn</i> 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