

SOUPS

Beef consommé with thin cut pancakes or semolina dumpling <i>A, C, G</i>	4.8
Cream of potato soup with cep mushrooms <i>A, G, L</i>	5.2
Cream of pumpkin soup with dry-cured ham grissini <i>A, G, L, N</i>	5.2

STARTERS

Spinach strudel with sheep milk cheese and herb sauce <i>A, G, L</i>	11.8
Beef carpaccio with rocket and parmesan <i>A, G, M, O</i>	11.8
Beets risotto with goat cheese <i>A, G, L</i>	15.–
Caesar's salad with spicy roasted breast of chicken or prawns <i>A, C, G, L or B</i>	16.– 19.8
Beef tartar with toasted white bread, 150g <i>A, G, M</i>	16.8

MAIN COURSES

Ham pasta covered with baked cheese and leaf salad <i>A, G, L</i>	11.8
Chicken breast wrapped in dry-cured ham with cep mushroom risotto <i>A, F, G, L</i>	17.–
Minced veal escalope with mashed potatoes <i>A, C, F, G, L, M</i>	18.–
Creamy veal goulash with Nockerl <i>A, C, G, L, O</i>	18.–
Beef filet strips with slices of bread dumpling <i>A, C, G, L</i>	19.8
Fried sirloin with onions and roasted potatoes <i>A, F, L</i>	19.8
Classic boiled beef with röstli, chive and horseradish- apple-sauce and creamed spinach <i>A, C, L</i>	19.8
Viennese Schnitzel (veal) with potato-and-leaf salad <i>A, C, G, L, M</i>	19.8
Filet of beef with spinach, homemade french fries and pepper cream sauce <i>A, F, G, L, O</i>	29.–
"Surf & Turf", filet of beef with king prawn, rocket and roasted potatoes <i>B, C, M</i>	32.–

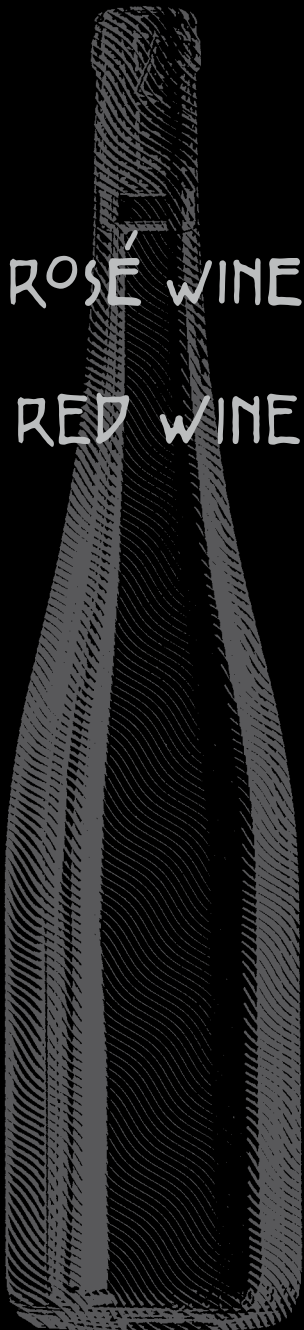
DESSERTS

Luke-warm chocolate cake with vanilla parfait <i>A, C, G, H, O</i>	7.8
Variation of dumplings (strawberry and nougat) <i>A, C, G</i>	7.8
Filo pastry with wild berries <i>A, G</i>	7.8

WHITE
WINE

ROSE WINE

RED WINE



PRICES INCL. VAT

	1/8	bottle
Welschriesling Steirische Klassik _o <i>Tement, Berghausen</i>	4.6	25.6
Grüner Veltliner L&T _o <i>Bründlmayer, Langenlois</i>	4.6	25.6
Wiener Gemischter Satz DAC Ried Mitterberg _o <i>Kroiss, Wien</i>	4.6	25.6
Riesling _o <i>Hess, Hohenrappersdorf</i>	4.6	25.6
Gelber Muskateller _o <i>Hagn, Mailberg</i>	4.6	25.6
Sauvignon Blanc _o <i>Tschermonegg, Glanz</i>	4.9	27.6
Chardonnay Steinberg _o <i>Fritz, Wagram</i>	5.9	33.4
Grüner Veltliner Federspiel _o <i>Pichler Rudi, Wösendorf</i>		34.-
Riesling Heiligenstein DAC Reserve (Bio) _o <i>Jurtschitsch, Kamptal</i>		44.-
Sauvignon Blanc Sernauberg _o <i>Sattlerhof, Gamlitz</i>		46.-
Riesling Smaragd Singerriedel _o <i>Hirtzberger, Spitz a. d. Donau</i>		98.-
Miraval _o <i>Jolie-Pitt & Perrin, Côtes de Provence</i>		38.-
Zweigelt ‚RESERVE‘ _o <i>Salzl, Illmitz</i>	4.9	27.6
Cabernet Sauvignon _o <i>Scheiblhofer Johann, Andau</i>	4.9	27.6
Blaufränkisch DAC Hochäcker (Bio) _o <i>Weninger, Horitschon, Mittelburgenland</i>	4.9	27.6
Merlot _o <i>Matthias Gsellmann, Gols</i>	5.8	32.8
Rioja _o <i>Palacios Remondo, Crianza la Montesa</i>	5.8	32.8
Edles Tal (ZW, SY, ME) _o <i>Netzl, Göttlesbrunn</i>	6.6	37.6
Legends (CS, ME) _o <i>Scheiblhofer Erich, Andau</i>		38.-
Haideboden (ZW, BF, CS) _o <i>Umathum (Bio), Frauenkirchen</i>		44.-
Pannobile (BF, ZW) Bio _o <i>Heinrich, Gols</i>		48.-
Solitaire (BF, ME, CS) Bio _o <i>Feiler-Artinger, Rust</i>		62.-
White Wine Spritz (1/4) _o	3.3	
Ziniel Beerenauslese (1/16) _o <i>St. Andräer</i>	5.8	

BEERS

NON-ALCOHOLIC

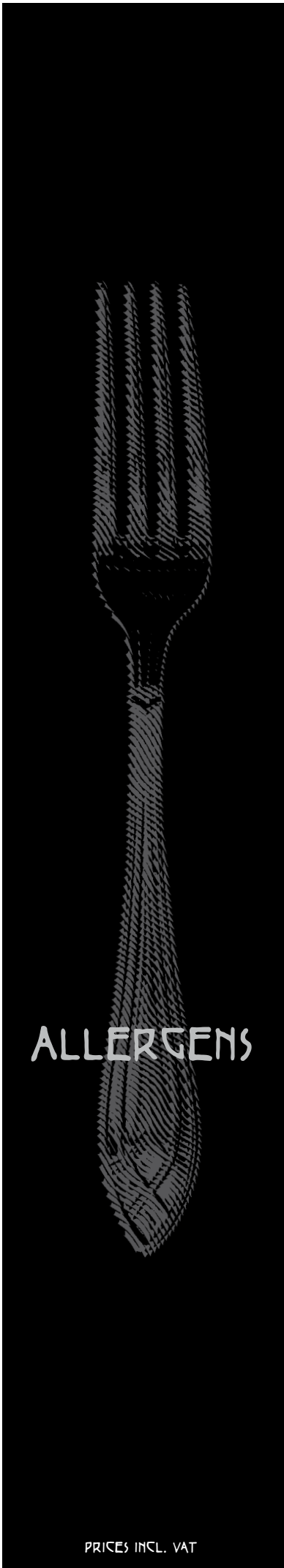
COFFEE & TEA

SPIRITS

SPARKLING WINE

PRICES INCL. VAT

Stiegl Pils _A	0,3 ℓ	3.6
	0,5 ℓ	4.6
Stiegl Paracelsus Zwickl (unfiltered) _A	0,3 ℓ	3.8
	0,5 ℓ	4.8
Stiegl Weisse _A	btl. 0,50 ℓ	4.8
König Ludwig Dunkel _A	btl. 0,33 ℓ	3.8
Beck's, alcohol free _A	btl. 0,33 ℓ	3.8
Black currant, apricot, orange or bio-apple juice	btl. 0,2 ℓ	3.5
Fentimans Tonic Water	btl. 0,125 ℓ	3.8
Fever Tree Bitter Lemon	btl. 0,2 ℓ	3.8
Almdudler / Frucade	btl. 0,35 ℓ	3.6
Coca-Cola / Zero	btl. 0,33 ℓ	3.6
Red Bull	0,2 ℓ	4.2
Mineral water Vöslauer	btl. 0,33 ℓ	3.1
	btl. 0,75 ℓ	5.8
Soda raspberry, soda lemon	0,3 ℓ	2.1
Mélange or Cappuccino _G		3.8
Coffee	small	2.4
	large	4.4
Pot of tea		3.8
Martini Dry, Bianco _O	6 cl	4.9
Aperol Spritz with Prosecco _O		5.9
Campari Soda or Campari Orange		6.8
Wodka Stolichnaya _A	2 cl	3.8
Gin Hendricks	2 cl	4.2
Fernet Branca, Averna	2 cl	3.8
Grappa Sarpa di Poli Riserva	2 cl	4.9
Brandstatt Plum / Green Walnut Guglhof	2 cl	4.9
Gölles Apricot / Old Pear Guglhof	2 cl	6.2
Hämmerle Raspberry	2 cl	6.2
Rum Zacapa 23	2 cl	6.2
Tequila José Cuervo 1800 Añejo	2 cl	4.8
Johnnie Walker / Black Label	2 cl	4.-
Glenfarclas Whiskey Speyside Single Malt, 15y	2 cl	6.8
Lagavulin Islay Single Malt, 16y	2 cl	6.8
Prosecco Il Fresco, Villa Sandi _O	glass 0,1 ℓ	5.2
	btl. 0,75 ℓ	34.-
Prosecco Rose Il Fresco, Villa Sandi _O	glass 0,1 ℓ	5.6
	btl. 0,75 ℓ	38.-
Perrier-Jouet Grand Brut _O	btl. 0,75 ℓ	78.-



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We've got something for your loved ones too. **Our vouchers** make for a delicious treat, they are a **perfect gift** for every occasion.

You can purchase them at the restaurant or get them delivered to your address (cash on delivery).

We accept Visa and Mastercard.

A denomination is made when the sensitising substances, or products produced from these substances, are included as an ingredient of the final product.

The 14 main allergens are labeled according to legal regulations. Moreover, there are other substances, which could trigger food allergies or intolerances.

Despite careful preparation of our dishes, our food could include traces of other substances, which are not on this list.

- | | |
|-----------------------------------|----------------------|
| <i>A</i> Grains containing gluten | <i>H</i> Edible nuts |
| <i>B</i> Crustaceans | <i>L</i> Celery |
| <i>C</i> Egg | <i>M</i> Mustard |
| <i>D</i> Fish | <i>N</i> Sesame |
| <i>E</i> Peanuts | <i>O</i> Sulphites |
| <i>F</i> Soy | <i>P</i> Lupines |
| <i>G</i> Milk or Lactose | <i>R</i> Molluscs |