



M E N U E

ASPARAGUS CRÈAM SOUP

SMALL BEEF FILET FROM SALZBURG  
MARCHFELD ASPARAGUS / MORRELCREAM

PANNA COTTA  
STRAWBERRY RAGOUT

MENUE 36,90

— S T A R T E R S —

TONGUE OF VEAL  
CREAM OF PEAS / SALSA VERDE 11,90

GRATINATED CREAM CHEESE TARTE  
BRAISED BELL PEPPER / YOUNG SPINACH 9,90

PICKLED SALMON TROUT  
ASPARAGUS MOUSSE / CHERVIL 12,90

— S O U P S —

BEEF BROTH WITH:  
SEMOLINA DUMPLINGS OR FRIED LIVER DUMPLINGS  
OR SLICED PANCAKES 3,90

CRESS CREAM SOUP  
FRIED DUMPLING OF FAWN 4,90

ASPARAGUS OPEN RAVIOLI  
FROM MARCHFELD / MORRELS / HERBS 15,90

DEEP FRIED CALF'S BRAIN  
ASPARAGUS SALAD / CHORIZO 12,90

GREEN OR MIXED SALAD  
MUSTARD-, SOURCREAM- OR BALSAMICOMARINADE  
SMALL 3,90  
BIG 4,80

CIABATTA WITH GARLIC BUTTER  
OR BRUSCHETTA WITH TOMATO AND BASIL 2,90

COVER: 2,90

NEW WORK:

— C L A S S I C S —

CLASSIC » TAFELSPITZ « (PRIME BOILED BEEF)  
ROASTED POTATOES / SPINACH / CHIVES SAUCE 17, 50

DEEP FRIED IN BUTTER:  
DEEP FRIED CHICKEN  
POTATOE - CUCUMBER - SALAD 14, 90

WIENER SCHNITZEL  
PARSLEY POTATOES / CRANBERRIES  
VEAL ESCALOPE 16, 90  
PORK ESCALOPE 12, 90

ROASTED BIO CALF'S LIVER  
CELERY / CORIANDER / MASHED POTATOES 19,90

ROASTED FILET OF CHAR  
YOUNG CAROTS / POATOE PANCAKE 19,90

RAGOUT OF DEER  
MEDLAR / GREEN ASPARAGUS 21,90

ROASTED CALF'S KIDNEYS  
PEANS / POLENTA 15,90

— A S P A R A G U S ! —

BRAISED SHOULDER OF VEAL  
MASHED POTATOES / ASPARAGUS / MORRELS 19,90

WHITE ASPARAGUS FROM MARCHFELD  
POTATOES / SAUCE HOLLANDAISE 17,90  
WITH HAM 19,90

— D E S S E R T —

RICE PUDDING WITH VANILLA  
STRAWBERRY-RHUBARB RAGOUT 9,50

HOMEMADE SORBETS  
RHUBARB / STRAWBERRY / PASSION FRUIT 9,90

GRATINATED PANCAKE  
CURD CHEESE STUFFING / CACAO ICE CREAM 8,50

SOUFFLÉ SALZBURG STYLE WITH RASPBERRIES  
(FOR 2 PERSONS, PLEASE ALLOW 20 MIN.  
WAITING TIME) 13,90

ASSORTED AUSTRIAN CHEESE  
BELL PEPPER JAM / FIG MUSTARD 12,90

