Menu, Freitag, 13. November 2026

Wine and aperitif recommendation:

Grüner Veltliner „Flow“ 2025 1/8l 5,60
Preiß, Theyern, Traisental, NÖ

Cabernet Sauvignon 1/8l 6,20
Markowitsch, Göttelsbrunn, Nö.

Starters

- Stewed calf´s lights (sliced braised heart and lung of veal) with bread dumpling 13,90/17,90
- Goose liver mousse with cumberland sauce and homemade brioche 17,50
- Goose liver confit in ist own fat, served with toasted brown bread 15,50
- Breaded and deep fried black pudding with fresh horseradish on potato-cucumber salad 13,50/16,50
- Smoked trout fillet with horseradish-wipped cream and pumpernickerl 14,90
- Philadelphia-herb mousse with tomato-chili reduction and homemade white bread 14,90
- Mixed lettuce with olive oil-balsamic vinegar or pumpkin seed oil apple vinegar dressing 6,90

Soups

- Beef broth with two garnishes 6,20
- Traditional goose soup with breadcrumb dumplings 7,90
- Cream of celery soup 6,20

Main course

- Fried spelt-carrot loaf on beetroot ragout 15,90
- Balsamic lentils stew with boiled white bread dumpling 15,90
- Fried salmon fillet on zucchini-potato ragout 25,90

- **1/4 Martini roast goose with „Schilcher“red cabbage and boiled potato dumpling stuffed with chestnut 34,50**

- Sliced, braised beef in marjoram sauce with rice 18,50
- Braised venison ragu in red wine-juniper sauce with yeast bread dumpling 25,90
- Spinach „Spaetzle“ in ham-cream sauce with grana 17,50
- Breaded and deep fried veal escalope („Schnitzel“) with parsley potato and cranberry jam 26,20

Desserts

- Apple and pear „Strudel“ with whipped cream 7,20
- Peanut-almond mousse with chocolate sauce 8,20
- Chocolate cake with whipped cream and kiwijam 8,20
- Curt cheese slice with raspberry sauce 8,20
- Boiled semolina dumplings in butter crumbs stuffed with toblerone on berry ragout 11,90

- Mixed cheese plate with quince-jelly and homemade black bread 13,90

Information about allergenic substances is available on request from the service staff.
Prices in Euro including all taxes