Menu, Freitag, 13. November 2026

Wine recommendation:

Grüner Veltliner „Flow“ 2025 1/8l	1/8l
Preiß, Theyern, Traisental, NÖ	5,60
Cabernet Sauvignon 1/8l	
Markowitsch, Göttelsbrunn, Nö	6,20

Menu 1: Fried salmon fillet on zucchini-potato ragout 13,20

Menu 2: Curt cheese-potato lasagna with mint butter 11,80

either with Cream of pumpkin soup
or Small mixed lettuce
or Chestnut tiramisu

Starters

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

Soups

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

Main Course

•Fried spelt-carrot loaf on beetroot ragout	15,90
•Balsamic lentils stew with boiled white bread dumpling	15,90
•Fried salmon fillet with letscho and parsley potatoes	25,90
•1/4 Martini roast goose with „Schilcher“red cabbage and boiled potato dumpling stuffed with chestnut	**34,50**
•Braised venison ragu in red wine-juniper sauce with sliced bread dumpling	25,90
•Sliced, braised beef in marjoram sauce with rice	18,50
•Spinach „Spaetzle“ in ham-cream sauce with grana	17,50
•Breaded and deep fried pork escalope („Schnitzel“) with potatoes lettuce salad	18,90
•Beef goulash with sliced white bread dumplings	17,90

Desserts

•Apple and pear „Strudel“ with whipped cream	7,20
•Chocolate cake with whipped cream and kiwijam	8,20
•Biscuit mousse with chocolate sauce	8,20
•Curt cheese slice with raspberry sauce	8,20
•Mixed cheese plate with quince-jelly and homemade black bread	13,90

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