

Aperitif

Aperol Spritz	1/4l	€	6,50
Hugo	1/4l	€	6,50
Lillet Wildberry	1/4l	€	6,50
Limoncello Spritz	1/4l	€	6,50
Rosato Mio	1/4l	€	6,50
Frizzante Rosé	0,1l	€	5,20
Prosecco Alth'ea	0,1l	€	5,20
Pommery Brut Apanage	0,1l	€	13,50

White wine recommendation

Grüner Veltliner „Sand 1“	1/8l	€	4,90
Winery Toni Zöhrer, Kremstal	0,7l	€	28,00
Sauvignon Blanc	1/8l	€	5,20
Winery Karl Alphart, Thermenregion	0,7l	€	31,00
Chardonnay „Classic“	1/8l	€	4,90
Winery Scheiblhofer, Neusiedlersee	0,7l	€	36,00
Riesling „Platin“	1/8l	€	5,20
Winery Jurtschitsch, Kamptal			

Rosé wine recommendation

Rosé vom Zweigelt	1/8l	€	4,90
Winery Hagn, Niederösterreich			

Red wine recommendation

Zweigelt Klassik	1/8l	€	4,90
Winery Artner, Carnuntum	0,7l	€	28,00
Blaufränkisch „vom Weingebirge“	1/8l	€	5,20
Winery J. Heinrich, Burgenland	0,7l	€	30,00
Merlot „Ried Loisland“	1/8l	€	5,50
Winery MAD, Burgenland	0,7l	€	32,00
Cuvée Heideboden	1/8l	€	4,90
Winery Preisinger, Burgenland			

Starters

Leaf salads with sweet pepper, cucumbers and tomatoes with herbal dressing	€	5,40
Marinated buffalo mozzarella with asparagus, strawberries and apple dressing	€	8,50
Pickled tartare of salmon trout with kohlrabi, sugar snaps, asparagus and sweet potatoes	€	11,90
Carpaccio roulade of beef with herb mushrooms, radishes and pickled tomatoes	€	12,90
Baked ravioli filled with spinach served with roasted vegetables and lettuce	€	9,80
Herbal risotto with asparagus and roasted prawns	€	9,80

Soups

Beef broth with semolina dumpling and vegetable cubes	€	5,00
Cream soup of white asparagus with potatoes and braised salmon trout	€	6,00

Dessert

Sliced sugared pancakes with cream cut into pieces with rhubarb and raspberry ragout served with vanilla ice cream	€	8,90
Dumpling of dark chocolate mousse with marinated berries and strudel dough leaf	€	9,80
Strawberries with warm orange elderflower sabayon and pistachio ice cream	€	9,80

Main course

Linguine with pesto or tomato ragout	€	9,50
Local salad dish with lettuce, roasted potatoes, bacon stripes, tomatoes, local mountain cheese and fried egg	€	15,90
Club sandwich with roasted breast of chicken, tomatoes, fried egg, romaine lettuce, cocktail sauce and bacon	€	17,50
Asparagus with potatoes and orange-olive oil fond	€	18,00
Wok with roasted vegetables, nuts, Basmati rice and roasted stripes of corn-fed chicken breast	€	21,50
Escalope of veal "Vienna style" with cranberries and parsley potatoes served with green salad	€	23,50
Roasted veal paillard with rocket and Parmesan on vegetable risotto and shallot sauce	€	24,00
Two kinds of asparagus with potatoes, sweet pepper sauce and roasted prawns	€	24,50
Fried beef and onions in gravy of organic-sirloin with roasted potatoes and mushrooms and cherry tomatoes	€	24,50
Roasted fillet of organic beef with celery puree, glazed vegetables and pesto	€	33,00

Beer

Stiegl draught beer	0,3l	€	3,60
Stiegl Weisse	0,5l	€	4,90
Radler	0,3l	€	3,60
Sport Weisse	0,5l	€	4,90
Stiegl Freibier	0,5l	€	3,80
Stiegl Columbus	0,3l	€	3,50
Paracelsus Zwickl	0,3l	€	3,30

Digestive

Fernet Branca	4cl	€	5,80
Ramazotti	4cl	€	5,80
Averna	4cl	€	5,80
Jägermeister	4cl	€	6,50

Fruit brandy

Scheyerer Williams Apricot, Fruit Schnaps	2cl	€	2,90
Stocky's Banana-Whisky, Apricot-Orange, Nut-Whisky, Hazelnut, Hay, Raspberry Brandy, Vodka- Blood Orange, Apricot Liqueur	2cl	€	6,10