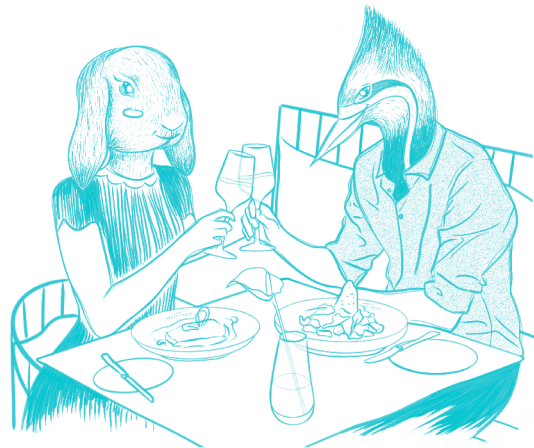


# MENU

11:00 AM TO 11:00 PM

## SALADS

- Guesthouse salad** € 24,00  
lettuce hearts, prawns, avocado
- Caesar salad** € 25,00  
romaine salad, Grana Padano,  
croutons, corn-fed chicken breast
- Salad Méditerrané** € 27,00  
chicory, orange, fennel,  
grilled calamari



## SNACKS

- Paillard** € 22,00  
*thin slices of beef fillet*  
with pepper sauce *or* Café de Paris
- Quiche Lorraine** € 16,80  
bacon, leek, crème fraîche,  
leaf salad
- Sardines in olive oil** € 15,00  
bread roll from our own bakery
- Sacher sausage** € 10,50  
mustard, horseradish, bread roll  
from our own bakery

## STARTERS

- Guesthouse Beef Tatar**  
*organic beef*  
herb cream, radishes,  
fried chervil, wheat toast
- small* € 18,50  
*large* € 26,00
- Tuna sashimi** € 22,00  
cucumber, chives,  
miso-lemon mayonnaise

## MAIN COURSES

- Wiener Schnitzel** € 33,00  
*Austrian organic veal*  
potato and lamb's lettuce salad,  
pumpkin seed oil
- Fillet steak** € 40,00  
*organic beef, 250 g*  
with pepper sauce *or* Café de Paris
- potatoes with herbs of Provence € 5,50  
grilled vegetables € 7,00  
french fries € 5,50  
potato puree € 5,50
- Trofie Pasta** € 23,50  
ratatouille, goat cheese,  
tarragon pesto
- Moules frites**  
*organic farming*  
sauce rouille
- small* € 19,00  
*large* € 24,00

### WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with our beef. The family owned cheese manufacturer Jumi, a small cheese label from the Emmental in Switzerland with stores in London and in the 8th district in Vienna delivers our ripened cheese. Our fresh water fish is farmed at Gut Dornau just south of Vienna and R&S Gourmet from Salzburg provides our sardines. Salt water fish & seafood is delivered by Eishken Estate.

## SOUPS

- French onion soup** € 8,00  
homemade toast,  
Emmental cheese from Jumi
- Chilled sour cream soup** € 11,00  
watercress, smoked salmon

### IMPORTANT INFORMATION: ALLERGIES

Please ask our staff if you would like to see a detailed menu that lists allergens. We are happy to advise you.

Cover charge with a selection of homemade bread rolls from our own bakery, olive oil, salted butter

€ 5.20/person

statutory VAT is included in all food & beverage.

## DESSERTS AND CHEESES

- Chocolate soufflé** € 13,00  
Tahiti vanilla ice cream, berries
- Crème brûlée** € 10,00  
of Tahiti vanilla
- Ripened cheese**  
fig mustard, nuts, bread, butter
- 3 cheeses* € 13,00  
*5 cheeses* € 18,00

ALL OUR DELICIOUS HOMEMADE CAKES, VIENNOISERIES, THE HOMEMADE BREAD AND ROLLS MADE IN COOPERATION WITH THE GRAGGER & CIE WOOD STOVE BAKERY, ARE ALSO AVAILABLE FOR TAKE AWAY.

ASK OUR SERVICE STAFF FOR OUR DAILY & VEGAN SPECIALS.

A MEAL ISN'T COMPLETE WITHOUT A DESSERT: IN OUR CAKE DISPLAY IS A SELECTION OF CAKES & PASTRIES FROM OUR OWN PATISSERIE.