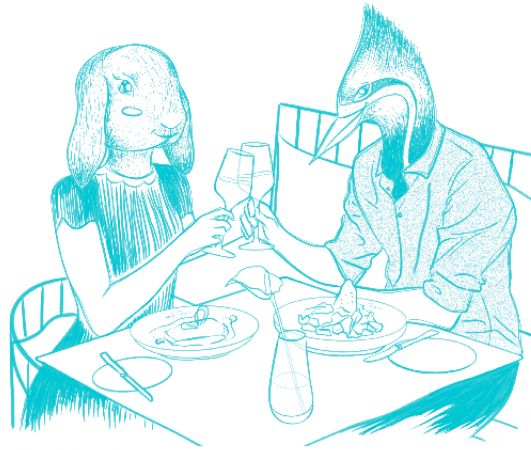


# MENU

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
- Bread salad** *vegan* € 20.00  
grilled vegetables, rocket salad, aged  
balsamico, Planeta organic olive oil



## SNACKS

- Guesthouse "Semmel" Bread Roll** € 22.00  
beef fillet, fried egg, edam cheese,  
tarragon, fermented chili sauce
- 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

- Label Rouge salmon** € 22.50  
pickled Hokkaido pumpkin,  
wasabi, coriander
- Guesthouse Beef Tatar**  
*organic beef*  
deep-fried mixed pickles,  
dijon mayonnaise, wheat toast
- small* € 18.50  
*large* € 26.00
- Artichokes** € 21.80  
smoked breast of duck,  
potatoes, lemon oil
- Goat cheese** € 19.50  
radicchio salad, pomegranate, almonds

## MAIN COURSES

- Wiener Schnitzel** € 33.00  
*Austrian organic veal*  
potato and lamb's lettuce salad,  
pumpkin seed oil
- Fried arctic char** € 35.00  
chervil root, cabbage, lardo
- 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
- Trofie pasta** € 23.50  
pumpkin, Brussel sprouts, Belper  
cheese
- Moules frites**  
*organic breading*  
sauce rouille  
*small* € 19.00  
*large* € 24.00
- Braised lamb shank** € 33.00  
cranberry polenta, Chioggia beet,  
lime-mint yoghurt

## SOUPS

- Creamy black salsify soup** € 8.50  
octopus, orange oil
- Beetroot soup** € 7.50  
blood sausage strudel, horseradish
- Beef consommé** € 8.00  
baked veal liver dumplings, vegetable  
brunoise, chives

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.

ALL OUR DELICIOUS  
HOMEMADE CAKES AND  
VIENNOISERIES AND OUR  
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 SPECIALS

### WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with  
our beef. The family owned cheese manu-  
facturer Jumi delivers our ripened cheese.  
Our fresh water fish is farmed at Gut  
Dornau just south of Vienna and R&S  
Gourmets from Salzburg provides our  
sardines. Salt water fish & seafood is  
delivered by Eishken Estate.

## 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

### 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.

IN OUR CAKE DISPLAY IS A  
SELECTION OF CAKES & PASTRIES  
FROM OUR OWN PATISSERIE

— THE GUEST HOUSE —  
**BRASSERIE & BAKERY**  
TIME FOR DELIGHT