MENU

11:00 AM TO 11:00 PM
KITCHEN CLOSES AT 10:30 PM



SALADS

SALADE DE POULET À LA FRANÇAISE ..... € 18.00
chicken, Dijon, pistachios, mustard salad

FENNEL & MANDARIN SALAD ..... € 21.00
grilled artichoke

CRISPY AUBERGINES ..... € 15.00
pomegranate seeds, Parmesan

GRILLED LETTUCE HEARTS ..... € 16.00
bacon, brioche, poached egg, avocado mayonnaise

STARTERS

PINK LADY ROLL ..... € 18.00
deep-fried prawns, beetroot, soya bean sprouts, ginger, rice

BEEF TARTARE
crème fraîche, crisps, chives
small 90 g ..... € 21.00
large 150 g ..... € 28.00

FRIED AUBERGINES ..... € 18.00
walnut, fig, radish and cucumber noodles, mint

PUMPKIN CARPACCIO ..... € 21.00
sautéed mushrooms, truffles, Parmesan

SOUPS

CREAM OF PUMPKIN SOUP ..... € 10.00
pumpkin crumble

COCONUT AND LIME VELOUTÉ ..... € 12.00
vegetables

ASK OUR SERVICE STAFF FOR OUR DAILY SPECIALS.

NO MEAL IS COMPLETE WITHOUT DESSERT – SEE THE PÂTISSERIE'S SWEET CREATIONS IN OUR DISPLAY CASE.

HOMEMADE CAKES & PASTRIES AS WELL AS BREAD AND PASTRIES FROM THE ORGANIC BAKERY ÖFFERL - PERFECT TO TAKE AWAY AND ENJOY AT HOME.

MAIN COURSES

WIENER SCHNITZEL ..... € 29.00
potato and lamb's lettuce salad with pumpkin seed oil ..... € 7.00

CHATEAUBRIAND 450 G ..... € 95.00
serves 2, preparation time approx. 20 minutes

BEEF FILLET STEAK 190 G ..... € 38.00
side dishes
- classic French fries ..... € 9.00
- roasted wild broccoli ..... € 12.00
- mashed potatoes with cheese ..... € 11.00
- pepper sauce ..... € 6.00
- lettuce hearts with cress & ponzu ..... € 10.00

MOULES FRITES
rouille sauce, chips
small ..... € 19.00
large ..... € 26.00

PINK ROASTED DUCK BREAST ..... € 33.00
miso, pumpkin, pak choi, sesame, truffle potatoes

SPICY LOBSTER LINGUINE ..... € 38.00
spring onions, lemons, wild herb salad

MILLE-FEUILLE ..... € 19.00
shiitake mushrooms, pumpkin, leek, sage

FRIED ZANDER ..... € 34,00
black salsify purée, chestnuts, pomegranate, mandarin

DESSERTS

WHITE CHOCOLATE & PISTACHIO ..... € 14.00
pomelo

PINEAPPLE & CARAMEL ..... € 12.00
curd cheese cream

CURD CHEESE & BLUEBERRY ..... € 13.00
Viennese puff pastry

— THE GUEST HOUSE —
BRASSERIE
TIME FOR DELIGHT

SNACKS

VINTAGE SARDINES ..... € 15.00
pastry of your choice

SACHER SAUSAGES ..... € 13.50
mustard, horseradish, organic bread roll

GREEN OLIVES ..... € 9.00
marinated, rosemary

ROASTBEEF SANDWICH ..... € 17.00
rocket, tartare sauce, button mushrooms, braised onions

PAPRIKA CHICKEN ARANCINI ..... € 14.00
sour cream

LOBSTER BRIOCHE ..... € 19.00
Japanese mayonnaise, diced kohlrabi, lime

CAMEMBERT RÔTI ..... € 15.00
baguette, thyme

CREVETTES À L'AIL ..... € 13.00
prawns, garlic

TRAVERS DE PORC CONFITS ..... € 14.00
braised pork ribs, popcorn, sesame seeds

Cover charge with a selection of bread rolls from the organic bakery Öfferl, olive oil or homemade spreads.

€ 5.60/person

All prices include VAT.

OUR SUPPLIERS

Beef	Wiesbauer Gourmet
Sausages and ham	Windisch
Fish	Eisvogel
Sardines	R&S Gourmet
Seafood	Eishken Estate
Bread and pastries	Organic bakery Öfferl
Fruit and vegetables	Peter Memminger
Truffle and pasta	Miliffico

IMPORTANT INFORMATION: ALLERGIES

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

WITH BEST WISHES FROM HEAD CHEF FLORIAN OSWALD AND HIS TEAM - BON APPÉTIT!