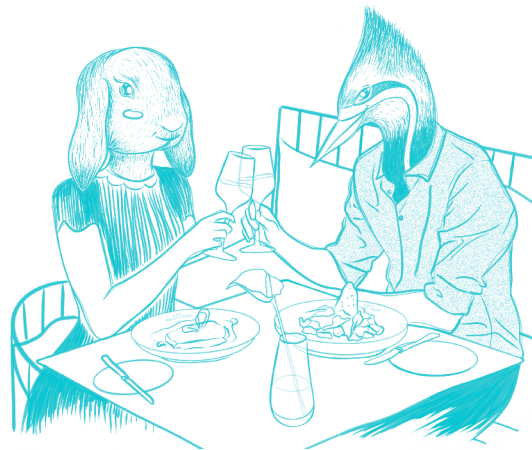


# MENU

11:00 AM TO 11:00 PM

## SALADS

- Salad Niçoise** € 21.80  
leaf lettuce, tuna filet, tomatoes, green beans, olives, anchovies
- Salad César** € 21.00  
Romana salad, ripened grana, croutons, corn-fed chicken breast
- Taboulé *vegan*** € 19.80  
bulgur, avocado, bell pepper, caper blossom, parsley, lemon oil



## SNACKS

- Quiche Lorraine** € 16.80  
bacon, leek, Crème fraîche, leaf salad
- Sardines in olive oil** € 15.00  
bread roll
- Mangalitza cheese Krainer sausage** € 16.80  
homemade sour vegetables, Dijon mustard
- Sacher sausage** € 10.50  
mustard, horseradish, breadroll from our own bakery

## STARTERS

- Octopus salad** € 22.50  
cucumber, green apple, pea
- Guesthouse shrimp cocktail** € 22.50  
avocado, iceberg lettuce, snow peas
- Guesthouse beef tatar**  
*organic beef*  
pickled egg yolk, sherry pearl onion, wheat toast  
*small* € 18.50  
*large* € 26.00
- Sautéed king oyster mushroom** € 21.80  
air-dried horse ham, rucola, black nut
- Red turnip, baked on salt** € 18.90  
feta, cauliflower, poppyseeds

## MAIN COURSES

- Wiener Schnitzel** € 31.00  
*organic veal*  
potato salad with lamb's lettuce, pumpkin seed oil
- Sautéed turbot filet** € 39.00  
BBQ caponata, celery, Taggiasca olives
- 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
- Orecchiette** € 26.00  
melted cherry tomatoes, burrata, basil, pine nuts
- Moules frites**  
*from organic breeding*  
sauce rouille  
*small* € 18.00  
*large* € 23.00
- 2 kinds of Duroc pork** € 29.00  
lukewarm radish salad, parsnip, chervil foam

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

## SOUPS

- Lamb's lettuce cream soup** € 7.50  
goat's cheese cannolo
- Sturgeon consommé** € 9.00  
sturgeon dumpling, vegetable julienne, chervil

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.

## WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with our beef. The family owned cheese manufacturer Jumi delivers our ripened cheese. Our fish is farmed at Gut Dornau just south of Vienna and R&S Gourmets from Salzburg provides our sardines.

## 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.

## DESSERTS AND CHEESES

- Chocolate soufflé** € 13.00  
Tahiti vanilla ice cream, berries
- Crème brûlée** € 10.00  
from Tahiti vanilla
- Ripened cheese**  
fig mustard, nuts, bread, butter  
*3 cheeses* € 13.00  
*5 cheeses* € 18.00

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