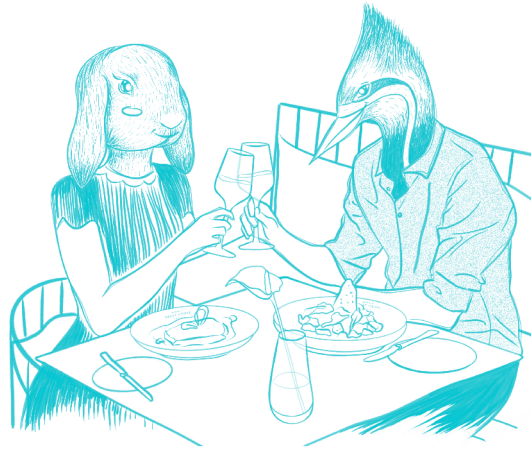


MENU

11 AM TO 10:30 PM

SALADS

- Salad Niçoise** € 20.50
salad hearts, tuna filet, tomatoes,
green beans, olives, anchovies
- Salad Lyonnaise** € 17.50
frisée lettuce, crispy bacon, croûtons,
soft-boiled organic egg
- Burggarten salad** € 18.00
radicchio, Gorgonzola,
pear, pecan nut, honey



SNACKS

- Guesthouse snack** € 20.50
beef filet, Edamer, Estragon,
fried egg, fermented chili sauce,
homemade organic bread roll
- Sardines in olive oil** € 15.00
bread roll
- Truffled mini blood sausage** € 16.50
creamy cabbage
- Sacherwürstel** € 10.00
mustard, horseradish, breadroll
from our own bakery

STARTERS

- Guesthouse prawn cocktail** € 22.50
avocado, iceberg lettuce, snow peas
- Thin sliced saddle of deer** € 25.00
herb mayonnaise, mushrooms,
croûtons, mustard salad
- Guesthouse beef tatar**
organic beef
greaves, onion, radishes, wheat toast
small € 17.50
large € 25.00
- Carpaccio from smoked marlin** € 24.00
Crème fraîche, lemon, capers
- Smoked pumpkin** € 20.00
goat's cheese, pumpkin seeds

MAIN COURSES

- Wiener Schnitzel** € 31.00
organic veal
potato salad with lamb's lettuce,
pumpkin seed oil
- Seabass filet** € 35.00
cauliflower, sesame, Ras el-Hanout
- Fillet steak** € 40.00
organic beef, 250 g
with pepper sauce *or* Café de Paris
french fries € 5,00
grilled vegetables € 6,50
- Sweet potato gnocchi** € 28.00
chorizo foam, prawns, Affilla cress
- Moules frites**
sauce rouille
small € 18.00
large € 23.00
- Lamb Ossobuco** € 32.00
risotto alla Milanese

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.

SOUPS

- Artichoke and buttermilk soup** € 7.50
smoked trout
- French onion soup** € 7.50
cheese croûtons
- Soup of the day** € 6.50

ASK OUR SERVICE STAFF
FOR OUR DAILY SPECIALS

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

€ 4.20/person

VAT is included in all food & beverage.

DESSERTS AND CHEESES

- Chocolate soufflé** € 13.00
Tahiti vanilla ice cream, berries
- Crème brûlée** € 10.00
from Tahiti vanilla
- Aged 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

WHERE OUR PRODUCTS COME FROM

Our beef comes from Bernhard and
Andrea Ebner's farm where the animals
graze on organic grass all year round.
We also purchase our meat products
from Fleischwaren Höllerschmid in the
Kamptal valley and our sausages from
Windisch, a traditional butcher. Our eggs
are supplied by the organic farmstead
Dinkelhof in the Mostviertel in Lower
Austria. Our outstanding fish is farmed
at the picturesque Gut Dornau just south
of Vienna. All the grains we use are pro-
duced by Getreide Gutscher and contain
no additives. Our jam is produced by
Schubert's Köstlichkeiten in the Wald-
viertel region of Lower Austria, and our
sweet honey is supplied by the honey
farm Hinteregger in Wieselburg where
we sponsor bees.

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.

— THE GUEST HOUSE —

BRASSERIE & BAKERY

TIME FOR DELIGHT