

MENU

11:00 AM TO 11:00 PM

SALADS

- Guesthouse salad** € 24.00
lettuce hearts, prawns, avocado
- Autumn salad** € 25.00
two types of radicchio, pear, pecan nut, Roquefort
- Steak salad** € 28.00
organic beef strips, ripened Grana, braised tomatoes



SNACKS

- Truffle-black pudding** € 20.00
Champagne cabbage, Granny Smith, daikon
- Quiche Lorraine** € 16.80
bacon, leek, crème fraîche, leaf salad
- Sardines in olive oil** € 15.00
bread roll from our own bakery
- Sacher sausage** € 12.50
mustard, horseradish, bread roll from our own bakery

STARTERS

- Guesthouse Beef Tatar**
organic beef
sweet potato, homemade pickles, wheat toast
- small* € 20.00
large € 30.00
- Baked beetroot** € 22.00
aged goat's ricotta, miso parsley pesto, Styrian horseradish

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
- Pink deer back** € 42.00
pea, two types of beech mushroom, juniper juice

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** € 9.00
homemade toast, Emmental cheese from Jumi
- Chervil soup** € 12.00
crispy scallop, orange oil

- Moules frites**
organic farming
sauce rouille
- small* € 19.00
large € 24.00
- Potato goulash** € 30.00
red pointed sweet peppers, octopus, crispy chorizo, chimmichurri
- Grilled lettuce hearts**  € 22.50
smoked potato cream, croûtons, pumpkin seed pesto

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.

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

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

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.