



SEASONAL TREAT MENU

WILD GARLIC MOUSSE – vegetarian spring radish / confited egg yolk / pumpernickel bread-cream	11,50 <i>A,C,G,O,L</i>
SMOKED TROUT popped amaranth / herbe salad / trout caviar	12,50 <i>D,G,L,O</i>

CELERY / APPLE / NUTS - „WARM WALDORFF“ – vegan celery (puree – dices - straw) / appel (dices - chips) caramelized chilli-nuts	12,50 <i>O,L,N</i>
LEMON NOODLES – vegetarian mönchsbart / green asparagues / macadamia nut	13,50 <i>A,G,N,O</i>
OCTOPUS – roasted young peas / pink grapefruit / cashew nuts	16,50 <i>D,O,N</i>
PIKE PERCH – BÄRLAUCH(wild garlic) - BRATWURST szegediner cabbage / crispy black pudding-chips	13,50 <i>A,C,D,G,O</i>
VEAL – medium roasted liebstockel / asparagus / french dressing / broad beans / red onions	18,50 <i>H,L,O</i>
LAMB'S SHANK- braised asparagus / sweet pepper / crispy “bärlauchsterz” – polenta with wild garlic	18,50 <i>A,C,G,O</i>
TAGLIATA- medium roasted slices of highland beef bärlauch (wild garlic) / cherry tomatoes / mountain cheese / rosemary potatoes	19,50 <i>A,O,L</i>

RHUBARB-COMPÔTE crumple mixture / sour cream-sorbet	8,50 <i>A,G</i>



BREAD & HOUSE BREAD

1,40A



BEFORE...



MATJES FILET "HAUSFRAUENART"
granny smith / potatoes / capers / onions

11,50
D,O,L,P

FRESH GOAT CHEESE - vegetarian
rocket salad / roasted pine nuts / fresh strawberries

11,50
A,C,G,H

BEEF TARTARE 140 gram with toasted bread
chopped highland beef / egg yolk / capers / cherry onions
large portion on request: 200 gram

14,50
A,C,G,O,M
19,90

RIESLING VEAL LIGHTS "BEUSCHEL"
dumplings

11,50
A,C,G,O,L

POTATO- LAMB'S LETTUCE SALAD – vegan
roasted pumpkin seeds / pumpkin seed oil

7,50
L,M

STRONG BEEF BROTH
classic garnish / vegetables / chives

4,00
A,C,G,L

CREAM SOUP of wild garlic
asparagus

5,20
A,C,G,O,L



SNACKS

„WURZLSPECK“ bacon / horseradish / pickled peppers
house bread

7,50
A

SMALL VIENNESE BEEF GOULASH

8,50
A,C,G

„SACHER WÜRSTEL“ – hot wiener sausages / mustard / radish

6,50
L,M,O

„WÜRSTL MIT SAFT“ – hot wiener sausages / goulashsauce

7,80
L,M,O

BACKHENDL SALAT - CHICKEN SALAD
mixed salads / cherry tomatoes / deep fried chicken breast
pumpkin seed oil

11,50
A,C,G,M

BREAD & HOUSE BREAD

1,40
A



MAIN COURSES



EIERNOCKERL with “Bärlauch” – vegetarian Viennese pasta / eggs / wild garlic / spring salad	11,50 <small>A,C,G,O,L</small>
KAASSPÄTZLE – vegetarian Tyrolean grey cheese / mountain cheese roasted onions/ salad	12,50 <small>A,C,G,L,O</small>
BROWN TROUT – in salt crust folded with spring herbes & lemon / parsley potatoes	21,50 <small>D,L,O</small>
THE BEST BEEF GOULASH “butternockerl” – special noodles	12,50 <small>A,C,G,O,L</small>
RIESLING VEAL LIGHTS “BEUSCHEL” fluffy dumplings	15,50 <small>A,C,G,O,L</small>
BOCHANES“ –DEEP FRIED ☛ all served with potato-lambs lettuce salad <i>L,M</i>	
WIENER SCHNITZEL from tullnerfeld pork	13,50
WIENER SCHNITZEL - the original from veal	18,80
BACKHENDL – free-range chicken, sour cream marinated	15,50 <small>A,C,G,M</small>
ALTWIENER BACKFLEISCH	19,50
entrecote, marinated with mustard & horse radish / deep fried / cranberries / potato-wild garlic salad	<small>A,C,G,M</small>
ZWIEBELROSTBRATEN medium roast beef / fried potatoes / pickle / crispy onions	19,50 <small>A,O,L</small>
MUSTARD / HORSE RADISH – portion	1,50 <small>M</small>
MIXED LEAVE SALAD	3,50 <small>L,M</small>
POTATO LAMBS LETTUCE SALAD	3,50 <small>L,M</small>
CRANBERRIES	1,50



CHOCOLATE GATEAU– medium	8,50
marinated sour cherries / crispy white chocolate / mint	<small>A,C,G,O</small>
HOMEMADE APPLESTRUDEL	6,90
bourbon vanilla sauce / whipped cream	<small>A,C,G</small>
LIME-GIN PARFAIT	8,50
fresh strawberries / rosemary crocant / juniper chocolate	<small>C,G,O</small>
CHEESE PLATE	small 9,50
chutney / fruits / nut	large 14,50 <small>G,H</small>

FRUITS AND VEGETABLES: UNFRIED, KREMS

MEAT:/ HAM / SAUSAGES
WIESBAUER, REIDLING / STEINER FLEISCH, VIENNA

„ALLERLEI“: TRANSGOURMET

BEER AND SPIRITS: AMMERSIN, BRUNN AM GEBIRGE

WINE: DEL FABRO, WIEN

CHEESE: JUMI, LANGEASSE 29, 1080 WIEN

BREAD: HAUBIS, PETZENKRICHEN

JUICES: MOHR-SEDERL, ZWEIERSDORF

COFFEE AND TEA: HORNIG, GRAZ

Allergy Information According to Codex Recommendation

Short description	Letter Code	Short description	Letter Code
<i>Grains containing gluten</i>	<i>A</i>	<i>Edible nuts</i>	<i>H</i>
<i>Crustaceans</i>	<i>B</i>	<i>Celery</i>	<i>L</i>
<i>Egg</i>	<i>C</i>	<i>Mustard</i>	<i>M</i>
<i>Fish</i>	<i>D</i>	<i>Sesam</i>	<i>N</i>
<i>Peanuts</i>	<i>E</i>	<i>Sulphites</i>	<i>O</i>
<i>Soy</i>	<i>F</i>	<i>Lupines</i>	<i>P</i>
<i>Milk or lactose</i>	<i>G</i>	<i>Molluscs</i>	<i>R</i>

Eine Nennung erfolgt, wenn die bezeichneten Stoffe oder daraus hergestellte Erzeugnisse als Zutat im Endprodukt enthalten sind. Die Kennzeichnung der 14 Hauptallergene erfolgt entsprechend den gesetzlichen Vorschriften. Es gibt darüber hinaus noch andere Stoffe, die Lebensmittelallergien oder –unverträglichkeiten auslösen können. Trotz sorgfältiger Herstellung unserer Gerichte können neben gekennzeichneten Zutaten Spuren anderer Stoffe enthalten sein, die im Produktionsprozess in der Küche verwendet werden.