

Wochengerichte

Zupfsalat mit marinierten Eierschwammerl € 9,00

Bio-Schafskäse

AGLMOP

Kalte Dill-Gurken Suppe € 5,00

Flusskrebserl

ABCGLDOPR

Eierschwammerlrisotto € 14,00

Gebratene Salatherzen, Pinienkerne

ACGLO

Rosa Barbarie Entenbrust € 24,00

Asiatische Gemüsenudeln

CGLO

Gebratene Lachsforelle € 22,00

Weißwein-Limetten Sauce, Linguini

ACDGL0

Stracciatella Mousse € 6,00

Himbeeren, Orangenfilet

CFGOP

Wein der Woche

Grüner Veltliner President, Pauser,
Fels am Wagram € 2,80

Allergeninformation gemäß Codex-Empfehlung:

A = Glutenhaltiges Getreide, B = Krebstier, C = Ei, D = Fisch, E = Erdnuss, F = Soja,
G = Milch oder Laktose, H = Schalenfrüchte, L = Sellerie, M = Senf, N = Sesam, O = Sulfite,
P = Lupinen, R = Weichtiere

dishes of the week

lettuce salad € 9.00

organic sheep cheese

AGLMOP

cold dill-cucumber soup € 5.00

crayfishes

ABCGLDOPR

chanterelle risotto € 14.00

roasted sald hearts, pine nuts

ACGLO

barbarie duck breast € 24.00

asian vegetable noodles

CGLO

salmon trout € 22.00

white wine – lime sauce, linguini

ACDGL0

stracciatella mousse € 6.00

rasberries, orange slices

CFGOP

wine of the week

Grüner Veltliner President, Pauser,
Fels am Wagram € 2,80

Allergy information according to Codex-reference:

A = cereals containing gluten, B = crustaceans, C = eggs, D = fish, E = peanuts,
F = soybeans, G = milk, H = nuts, L = celery, M = mustard, N = sesame seeds,
O = sulphites, P = lupin, R = molluscs