

Wochengerichte

Spargelsalat € 9,00
Räucherlachs, Rucola
G L O P

Kalte Tomatensuppe € 5,00
Büffelmozzarella, Basilikum
G L O P

Tintenfischnudeln € 14,00
Zucchini, Schmortomaten, Garnelen
A B C G L O R

Beiriedschnitte vom Weinviertler Bio Weiderind € 24,00
Pfefferrahmsauce, Broccoli, Braterdäpfeln
C G L O

Seesaibling € 22,00
Spargelragout, Spinatsouffle
C D G L O

Weißes Schokolade-Honig Mousse € 6,00
marinierte Ananas
C E F G O P

Wein der Woche

Grüner Veltliner, Weingut Hofbauer Schmidt
Hohenwarth € 3,20

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

asparagus salad € 9.00
smoked salmon, rocket
G L O P

cold tomato soup € 5.00
buffalo mozzarella
G L O P

octopus noodles € 14.00
zucchini, braised tomatoes, prawns
A B C G L O R

sirloin steak from free range-beef € 24.00
peppercrème sauce, broccoli, fried potatoes
C G L O

arctic char € 22.00
asparagus ragout, spinach soufflé
C D G L O

white chocolate-honey mousse € 6.00
marinated pineapples
C E F G O P

wine of the week

€, Grüner Veltliner, Weingut Hofbauer Schmidt
Hohenwarth € 3,20

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