

## Wochengerichte

Gebeizte Wagram Lachsforelle € 9,00  
Dillgurken  
A D H L M N O

Kürbiscremesuppe € 5,00  
Ingwer  
A G L M O

Die Urkarotte € 14,00  
Schwarze Karottencreme mit Garnelen  
A C D G H L M R

Rinderfiletspitzen mit Eierschwammerl € 24,00  
Tagliatelle  
A C G H L M N O

Gebratenes Lachsmittelstück € 22,00  
Stroganofflinsen, Brokkoli  
A C D G H L M N O

Zwetschkentarte € 6,00  
Apfel-Zimt-Eis  
A C G H N O

## Wein der Woche

Riesling, Weingut Pauser € 2,70  
Fels am Wagram  
O

### 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

Marinated Wagram salmon trout € 9,00  
cucumbers with dill  
A D H L M N O

Creamy pumpkinsoup € 5,00  
ginger  
A G L M O

The Ancient Carrot € 14,00  
black carrot cream with prawns  
A C D G H L M R

Beef tenderloin tips with chanterelles € 24,00  
Tagliatelle  
A C G H L M N O

Roasted salmon center cut € 22,00  
Stroganoff lentils, broccoli  
A C D G H L M N O

Plumtarte € 6,00  
apple cinnamon ice cream  
A C G H N O

## Wine of the week

Riesling, winery Pauser € 2,70  
Fels am Wagram  
O

### 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