

Wochengerichte

Marinierter Octopus € 12,00
Wasserkresse, Grapefruit GLMOR

Erdäpfelschaumsuppe € 5,50
Eierschwammerltartar, Wachtelspiegelei
CGLM

Kross gebratener Seeteufel € 14,00
Schmorkarotten, Spinat, Sellerie
ADGLMO

Amerikanisches Rib-Eye Steak € 24,00
Steak Pommes, BBQ Sauce, Rucolasalat
GLMO

Kombination von Fischen + Meeresfrüchten € 24,00
Branzino / Saibling / Garnelen, bunter Blattsalat, marinierte Pilze
ABDGLM

Crème brûlée € 6,00
Himbeer-Basilikum Sorbet CGO

Wein der Woche

Riesling 2016 ◦ € 2,40
Weingut Joe Pauser, Fels / Wagram

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 octopus € 12,00
watercress, grapefruit GLMOR

reamy potatoe soup € 5,50
chanterelles tartar, quail fried egg
CGLM

fry until crisp monkfish € 14,00
braised carrots, spinach, sellery
ADGLMO

american rib-eye steak € 24,00
steak pommes frites, BBQ sauce, arugula salad
GLMO

combination from fish & seafood € 24,00
branzino / char / king prawns, mixed green salad, marinated mushrooms
ABDGLM

crème brûlée € 6,00
raspberry-basil sorbet CGO

Wine of the week

Riesling 2016 ◦ € 2,40
vinery Joe Pauser, Fels / Wagram

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