

Wochengerichte

Ceviche Lachsforelle € 11.00
Gurken-Dill Fond, Pommes Souffle
D G L

Karotten-Ingwer Suppe € 6.00
Räucherfisch Dim Sum
A D G L

Hausgemachte Spinatnockerl € 11.00
wachsweiches Ei, Trüffelschaum
C G L

Doradenfilet, Vongole, Miesmuscheln € 22.00
Risoni Pasta, Meerbohnen
A D E F

Geschmortes Bio Rinds-Schulterscherzerl € 19.00
Erdäpfel-Liebstockelragout, Wurzelgemüse, Krenschäum
A C G M

Grand Marnier Parfait € 6.00
eingelegte Ananas
G

Wein der Woche

Gemischter Satz o € 2.80
Weingut Pauser, Fels am 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

dishes of the week

ceviche salmon trout € 11.00
cucumber-dill fund, fries soufflé
D G L

carrot-ginger soup € 6.00
Dim Sum with smoked fish
A D G L

homemade austrian spinach gnocchi € 11.00
creamy egg, truffle foam
C G L

Sea bream filet, vongole, mussel € 22.00
risoni pasta, sea beans
A D E F

Braised beef shoulder cut € 19.00
potato – lovage ragout, root vegetable,
horseradish foam
A C G M

grand marnier parfait € 6.00
pickled pineapple
G

wine of the week

Gemischter Satz o € 2.80
winery Pauser, Fels am Wagram

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