

## Wochengerichte

**Zander Ceviche** € 11.00

Koriander, Erbsencreme, Sobanudeln

DEHI

**Paprika-Melonenkaltschale** € 6.00

GI

**Safranrisotto** € 16.00

gegrillte Garnele, Paellaschaum

BGI

**Lachs gebraten** € 22.00

Rahmgurken, Dill

DGIM

**glasiertes Shortrib (Rind)** € 24.00

Polenta, Mais, Speck-Bohnen

GHJ

**Mascarponecreme** € 6.00

Brioche, Waldbeeren, Sorbet

ACG

## Wein der Woche

**Grüner Veltliner, DAC**  
**Weingut Schwarzböck** ○ € 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

## dishes of the week

**ceviche of pike-perch** € 11.00

coriander, pea cream, soba noodles

DEHI

**cold soup of sweet pepper and melon** € 6.00

GI

**risotto made with saffron** € 16.00

grilled shrimps, paella foam

BGI

**grilled salmon** € 22.00

cucumbers with cream, dill

DGIM

**glazed shortrip (beef)** € 24.00

polenta, corn, beans with bacon

GHJ

**mascarpone cream** € 6.00

brioche, wilberries, sorbet

ACG

## wine of the week

**Grüner Veltliner, DAC**  
**winery Schwarzböck** ○ € 2.80

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