

## Wochengerichte

Saibling mal zwei (Kräutercarpaccio und Ceviche) € 11,00

Fenchel Vinaigrette, Saiblingskaviar

D L O P

Gelbe Paprikasuppe € 5,00

Safran

C G L M O P

Steinpilze à la Creme € 14,00

Polentaschnitte, Rucola

C G L M O P

Gebratene Bauernente € 24,00

Weinkraut, Topfen-Serviettenknödel, Speck-Kohlsprossen

A C G L M O P

Gebratenes Lachsmittelstück € 22,00

Erbsenpüree, Zuckerschotensalat

C D G L H M P

Kürbiskernparfait € 6,00

Honigbirnen

O P H

## Wein der Woche

Grüner Veltliner President, Pauser,  
Fels am Wagram € 2,80

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

two times char (herb carpaccio and cheviche) € 11,00

fennel vinaigrette, char caviar

D L O P

yellow pepper soup € 5,00

saffron

C G L M O P

boletus à la creme € 14,00

polenta slices, rocket

C G L M O P

roasted farmers duck € 24,00

wine cabbage, curd napkin dumplings, bacon brussel sprouts

A C G L M O P

roasted salmon centerpiece € 22,00

pea puree, sugar pod salat

C D G L H M P

pumpkin seed parfait € 6,00

honey pear

O P H

## wine of the week

Grüner Veltliner President, Pauser,  
Fels am Wagram € 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