

BUSINESSLUNCH

SERVED AS A MENU IN SMALL COURSES 2/3 COURSES € 22/25 STARTER|ENTREE OR DAILY SPECIAL|DESSERT

APPETIZER

HUMMUS HOMEMADE OLIVE OIL PITA&SPICES	€ 9.00
VITELLO TONNATO TUNA CREME SLICED VEAL&CAPERS	€ 12.00
BURRATINA PEAR ARUGULA&NUTS PESTO	€ 12.00
STEAK TARTARE MARINATED MINCED BEEF CHAMPIGNON POTATO CHIPS TOAST&BUTTER	€ 12.50
SALMON PICKLED RED ROOT HORSERADISH&APPLE	€ 14.00
CHOCOLATE&PLUM	€ 7,00

MAIN COURSE

TRUFFLED PASTA LINGUINI TRÜFFLED SAUCE BLACK TRUFFLE&GRANA	€ 17/25
SEA BASS PUMPKIN POTATO OLIVE&LEMON	€ 21.50
BEEF CHEEK BRAISED CELERIAC OVEN VEGETABLES&GREMOLATA	€ 19.00
WIENER SCHNITZEL 180G HÖLLERSCHMID VEAL OR ÖTSCHERBLICK FARMERS PIG &LIEBSTEINSKY POTATO-CUCUMBER SALAD	€ 23/16
GNOCCHI ALLA CREMA DI GAMBERI KING PRAWNS CREAM TOMATO CHORIZO&PESTO	18.50
VEGAN CHIA SEEDS CUSTARD	€ 6.50

DAILY SPECIALS

GRAMMELKNÖDEL € 13.50
AUSTRIAN COMFORT FOOD|STUFFED DUMPLINGS|GREAVES|CABBAGE&MARJORAM

CHICKEN BREAST € 14.50
CORN FED|GREEN PEPPER SAUCE|BEANS|MUSHROOMS&RÖSTI

ONSEN EGG € 12.00
ROASTED POTATO|SPINACH|PARMIGIANO CHEESE&TRUFFLED FOAM

RED MULLET € 14.90
FILLET|DEEP FRIED|VEGETABLE SALAD|AIOLI&RICE

ADD Homemade Beef broth from Tafelspitz **or** small salad € 2.00

SALADS

GREEN TOKIO Miso-Dressing Lettuce King prawn Avocado Spinach Sesame&Mango	€ 15.50	CAESAR comeback-Dressing Salad hearts Croutons&Parmigiano &Grilled corn fed chicken breas	€ 8.50 € 13.50
CHÈVRE orange-Dressing Lettuce Grilled goat cheese Tangerine&Basil	€ 12.50	MIXED Balsamico	€ 6.00

BREAD&BUTTER € 2.70

WALDVIERTLER SOURDOUGH

Dietary or allergens please ask our service staff

a-Glutenhaltiges Getreide
b-Krebstiere c-Ei
d-Fisch

e-Erdnuss f-Soja
g-Milch oder Käse
h-Schalenfrüchte l-Sellerie

m-Senf n-Sesam
o-Sulfite
p-Lupinen r-Weichtiere