

## BUSINESSLUNCH

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

### APPETIZER

<b>HUMMUS</b>	€ 9.00
HOMEMADE OLIVE OIL PITA&SPICES	
<b>VITELLO TONNATO</b>	€ 12.00
TUNA CREME SLICED VEAL&CAPERS	
<b>BURRATINA</b>	€ 12.00
PEAS ZUCCHINI&MINT	
<b>STEAK TARTARE</b>	€ 12.50
MARINATED MINCED BEEF CHAMPIGNON  POTATO CHIPS TOAST&BUTTER	
<b>SALMON CEVICHE</b>	€ 14.00
RADISHES PINEAPPLE SCALLION CILANTRO&JALAPEÑO	
<b>CHOCOLATE</b>	€ 7,00
GLUTENFREE&STRAWBERRY	

### MAIN COURSE

<b>TRUFFLED PASTA</b>	€ 17/25
LINGUINI TRÜFFLED SAUCE BLACK TRUFFLE&GRANA	
<b>SEA BASS</b>	€ 21.50
ASPARAGUS POTATO&PARSLAY-GREMOLATA	
<b>WHITE ASPARAGUS</b>	€ 17.50
HOLLANDAISE&HEURIGE (ADD.SLICED HAM STEINER € 4)	
<b>WIENER SCHNITZEL 180G</b>	€ 23/16
HÖLLERSCHMID VEAL OR ÖTSCHERBLICK FARMERS PIG &LIEBSTEINSKY POTATO-CUCUMBER SALAD	
<b>GNOCCHI PRIMAVERA</b>	15.50
PRATER BEAR LEEK ASPARAGUS SPINACH&GRANA	
<b>APPLE-CRUMBLES-TARTE</b>	€ 5.50

## DAILY SPECIALS

**PASTA AL LIMONE € 13.50**  
KING PRAWN|PENNE|CREAMY LEMON SAUCE|BEARLEEK&GRANA

**KÖNIGSBERGER KLOPSE € 13.00**  
GERMAN COMFORT FOOD|VEAL MEAT BALLS|CAPER SAUCE|POTATO&PARSLAY

**ASIA PORK BELLY € 13.50**  
HOISIN DUROC|CAROT|JASMIN RICE&SMASHED CUCUMBER SALAD

**RISOTTO € 14.90**  
MARCHFELD ASPARAGUS|ARUGULA PESTO&TOMATO

**ADD Soup of the day or small salad € 2.00**

## SALADS

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

**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