

BUSINESSLUNCH

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

APPETIZER

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

MAIN COURSE

TRUFFLED PASTA	€ 17/25
LINGUINI TRÜFFLED SAUCE BLACK TRUFFLE&GRANA	
SEA BASS	€ 22.50
ASPARAGUS POTATO&PARSLAY-GREMOLATA	
WHITE ASPARAGUS	€ 17.50
HOLLANDAISE&HEURIGE (ADD.SLICED HAM STEINER € 4)	
WIENER SCHNITZEL 180G	€ 23/16
HÖLLERSCHMID VEAL OR ÖTSCHERBLICK FARMERS PIG &LIEBSTEINSKY POTATO-CUCUMBER SALAD	
SCHULTERSCHERZEL	18.50
CREMESPINAT KARTOFFELPUFFER&SAUCEN	
APPLE-CRUMBLES-TARTE	€ 5.50

DAILY SPECIALS

BLUE BEEF SALAD € 14.90
TENDERLOIN SLICED|LETTUCE|ROQUEFORT-DRESSING|PEAR|RADISHES&NUTS

PASTA RIPIENA € 13.00
STUFFED NOODLES|PORCINI|RICOTTA|ASPARAGUS|SPINACH&GRANA

COD € 14.90
DEEP FRIED FILLET|POTATO-MAYO-SALAD&LEMON

BBQ CHICKEN € 12.50
DRUMSTICK|BELL PEPPER RICE&COLESLAW

ADD Soup of the day or small salad € 2.00

SALADS

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