

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
TOMATO DIVERSITY&TRUFFLED HONEY	
STEAK TARTARE	€ 12.50
MARINATED MINCED BEEF CHAMPIGNON POTATO CHIPS TOAST&BUTTER	
SALMON CEVICHE	€ 14.00
PINEAPPLE FENNEL SCALLION CILANTRO&JALAPEÑO	
CHOCOLATE	€ 7,00
GLUTENFREE&PLUM	

MAIN COURSE

TRUFFLED PASTA	€ 17/25
LINGUINI TRUFFLED SAUCE BLACK TRUFFLE&GRANA	
SEA BASS	€ 22.50
EGGPLANT BELL PEPPER&SMALL POTATOS	
TAGLIATA DI MANZO	€ 23.50
BEEF TENDERLOIN ARUGULA GRANA&BELGIAN FRIES	
WIENER SCHNITZEL 180G	€ 23/16
HÖLLERSCHMID VEAL OR ÖTSCHERBLICK ORGANIC PIG &LIEBSTEINSKY POTATO-CUCUMBER SALAD	
LAMB	€ 16.50
DEEP FRIED ROSEMARY POTATO CREAM&CUCUMBER	
NEW YORK CHEESE CAKE	€ 6.50

DAILY SPECIALS

LASAGNE € 13.50
BOLOGNESE|TOMATO|BECHAMEL|CHEESE&ARUGULA

FISH&CHIPS € 14.90
ATLANTIC COD|DEEP FRIED|FRENCH FRIES|LEMON&LIGHT REMOULADE

FRIKASSEE € 14.90
BRAISED VEAL|VELOUTE|CHAMPIGNON|PEAS&HERS-RICE

VEGAN PLATE € 12.50
PUMPKIN|SESAME|HUMMUS CREME|SALAD HEARTS|MISO|CHICKPEAS&MARINATED TOFU

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