

MENU

11 AM TO 11 PM



SALADS

Guesthouse salad € 17.00
Garden lettuce hearts, French dressing, prawns, avocado, cress

Viennese salad € 15.00
Lamb's lettuce, honey and mustard dressing, crispy dry-cured ham, sun-dried tomatoes, free-range egg, sautéed mushrooms

Celery and walnut salad € 14.00
Mixed salad leaves, pear, walnut dressing

APPETIZERS

Guesthouse steak tartare
Roast onion cream, calvados apple, herb salad
small € 16.00
large € 24.00

Warm potato terrine € 16.00
Two types of radish, treviso, walnut pesto

Marinated fillet of Arctic char € 16.00
Winter salad, beetroot cream, horseradish foam

SOUPS

Roasted Jerusalem artichoke soup € 7.00
Truffled cream ravioli, hemp oil

Beef consommé € 6.50
Parmesan croutons, lovage, root vegetables

Soup of the day € 5.00

Cover charge includes fresh bread rolls from our own bakery, olive oil, and salted butter

€ 3.50/person

*10% VAT included in food prices
20% VAT included in drink prices*

MAIN COURSES

Veal Wiener Schnitzel € 23.00
Potato salad with lamb's lettuce, pumpkin seed oil

Pan-fried golden trout € 26.00
Black chick peas, chicory, samphire

Vegetable tagliatelle
Parsnip cream, Savoy cabbage, black nuts
small € 16.00
large € 22.00

Pink roast saddle of lamb € 34.00
Pumpkin and semolina gratin, goat's cheese, chard

Pot-roast chicken € 23.00
Fregola sarda, dates, king oyster mushrooms

ASK OUR SERVICE TEAM
ABOUT OUR DAILY SPECIALS

DESSERTS & CHEESES

Mojito dessert € 10.00
Crunchy Zacapa ganache, avocado, banana, mint sorbet

Chocolate and passion fruit dumpling € 9.00
Citrus sauce, marzipan ice cream

Cheese from Poehl's cheese stand
Fig mustard, nuts, bread, butter
3 cheeses € 10.50
5 cheeses € 15.50

OUR VITRINE CONTAINS A SELECTION
OF CAKES
FROM OUR OWN PÂTISSERIE

IMPORTANT INFO ON ALLERGIES

* Where inclusion of an allergen is stated, this means that the indicated foodstuffs or ingredients produced from them are contained in the final product.

* Indication of the 14 chief allergens is in accordance with legal regulations (EU Regulation 1169/2011 on the provision of food information to consumers). However, other products can trigger food allergies or result in intolerance.

* Although we take great care in preparing all dishes and drinks, they may contain traces of other allergens in addition to those indicated, due to the preparation process in our kitchen and our bar.

Please ask our staff if you would like to see the detailed menu including indications of allergens. We will be happy to advise you.

SNACKS

Homemade potato waffles
with blood sausage, braised beetroot, Dijon mustard, horseradish € 14.00
with Sheep's cheese, avocado, olive pesto, lamb's lettuce € 14.00

Filled croissant with salad garnish
with ham, mixed pickles, herb quark, horseradish € 9.50
with smoked salmon, onion relish, lemon crème fraîche € 11.50

Sacherwürstel sausages € 8.00
Mustard, horseradish, bread roll

Mini chilli käsekrainer € 8.50
Honey mustard, bread roll

OUR SUPPLIERS:

Our beef comes from the 400-year-old Stani cattle ranch in southern Styria, and from Bernhard and Andrea Ebner's farm where the animals graze on organic grass all year round. We also source our meat products from Fleischwaren Höllerschmidt in the Kampthal valley, our sausages from traditional butcher Windisch and our eggs from various organic farmsteads in Austria. Our outstanding-quality fish is farmed at the picturesque Gut Dornau, just south of Vienna. All of the cereals we use are produced by Getreide Gutscher and do not contain any added flavourings. Schubert's Köstlichkeiten, in the Waldviertel region of Lower Austria, makes our jam. Most of our honey is produced by our own beehive from Leo Hinteregger.

— THE GUEST HOUSE —

BRASSERIE & BAKERY

TIME FOR DELIGHT