

MENU

11 AM TO 11 PM



SALADS

- Guesthouse salad** € 17.00
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, organic egg, sautéed mushrooms
- Belvedere salad** € 15.00
mixed leaf salad, bergamot dressing, pomegranate, pumpkin, cream cheese

APPETISERS

- Guesthouse Beef Tartare**
from organic beef
fried quail egg, mayonnaise with smoked oil, Pane Casareccio
- small* € 16.00
large € 24.00
- Goat's cheese gratinée** € 16.00
pickled black roots, tangerine chutney, candied nuts
- Sautéed scallops** € 17.00
two kinds of red turnip, sautéed pumpkin, salted lemon

SOUPS

- Roasted topinambour soup** € 8.00
Viennese snail, topinambour chips
- without* Viennese snail € 5.00
- Beef consommé** € 6.50
garden lovage rolls, root vegetables
- Soup of the day** € 5.00

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

€ 3.50/person

10% VAT included in food prices
20% VAT included in drinks prices

MAIN COURSES

- Wiener Schnitzel** € 24.00
from organic veal
potato salad with lamb's lettuce, pumpkin seed oil
- Sautéed filet of salmon trout** € 26.00
caramelized cabbage pasta, foamed bacon
- Potato and mushroom rolls** € 22.00
leek fond, rose hips
- Sautéed beef tenderloin** € 35.00
sweet potato gratin, pak choi, thyme jus
- Coq au Vin** € 22.00
polenta flan, oyster mushrooms

PLEASE ASK YOUR WAITER
OR WAITRESS ABOUT
OUR DAILY SPECIALS

DESSERTS AND CHEESES

- Caramel and hazelnut Crème brûlée** € 9.50
cassis fig, sorbet
- Quince baba** € 9.50
foamed Caramélia, quark ice cream
- Cheese from Poehl's cheese stand**
fig mustard, nuts, bread, butter
- 3 cheeses* € 10.50
5 cheeses € 16.00

OUR VITRINE CONTAINS
A SELECTION OF CAKES & PASTRIES
FROM OUR OWN PÂTISSERIE

IMPORTANT INFORMATION: 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 (Regulation (EU) No. 1169/2011 on the provision of food information to consumers). However, here are other products that can trigger food allergies or result in intolerance.

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

Please ask one of 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**
of your choice
- with* mustard seed sauce, bresaola, pears, endive salad € 14.00
- with* sheep's cheese, red turnip, baby silverbeet € 14.00
- Filled organic bagel from Gragger & Cie with lettuce garnish**
of your choice
- with* roast beef, mayonnaise with smoked oil, mixed pickles, sprouts € 11.50
- with* smoked salmon, lemon crème fraîche, onion relish € 11.50
- Sacher sausage** € 8.00
mustard, horseradish, bread roll
- Chili and cheese sausage** € 8.50
honey mustard, bread roll

WHERE OUR PRODUCTS COME FROM:

Our beef comes from Bernhard and Andrea Ebner's farm where the animals graze on organic grass all year round. We also purchase our meat products from Fleischwaren Höllerschmid in the Kamptal valley, our sausages from traditional butcher Windisch and our eggs from the organic farmstead Dinkelhof from the Mostviertel in Lower Austria. Our outstanding quality fish is farmed at the picturesque Gut Dornau just south of Vienna. All 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, produce our jam and we sponsor bees of the honey farm Hinteregger in Wieselburg who delivers our sweet honey.

— THE GUEST HOUSE —

BRASSERIE & BAKERY

TIME FOR DELIGHT