



EIN APERITIF FÜR GENIESSER

**Champagner Laurent Perrier
La Cuvée Brut**

Champagne Laurent Perrier La Cuvée Brut
Flasche / bottle

0,1 l

16,50

Cremige Erbsen-Minz-Suppe ^{A, F, G, L}

Minz-Öl | knusprige Ricotta-Kugel | Affila-Kresse
Creamy pea and mint soup
mint oil | crispy ricotta ball | Affila cress

7,60

Lammschulter vom Donaufeldlamm ^{L, O}

Baby-Kartoffel | Speck-Fisolen | Rosmarin-Jus
Shoulder of lamb from Donaufeld lamb
baby potato | bacon and beans | rosemary jus

Gebratenes "Salmo Salar" Lachsfilet ^{D, G}

Safranrisotto | grüner Spargel | Limetten-Butter-Espuma
Roasted "Salmo Salar" salmon fillet
saffron risotto | green asparagus | lime butter espuma

Melanzani Filet ^{A, H}

Bulgur | Pioppino | Avocado-Paradeiser-Püree | Cashew
Melanzani fillet
bulgur | pioppino | avocado tomato puree | cashew

Jeweils / per dish

23,90

Wiener Kaffeehaus ^{A, C, G, H}

Kaffee-Schnitte | Milch-Eis |
Kaffee-Schokoladen-Mousse | Brombeeren
Viennese coffee house
coffee slice | milk ice cream |
coffee-chocolate mousse | blackberries

13,90

Im 3-Gang-Menü

As a 3-course Menu

42,00

Zur Getränkekarte
List of beverages

