



Monthly Specialties

Aperitif Recommendation

Esprit Frizzante made from Chardonnay and Pinot Blanc – € 4.60

Menu with soup and dessert – € 19.90

Menu with soup or dessert – € 17.90

Garlic cream soup or Beef broth with semolina dumpling

Menu 1: Turkish Sheep Cheese Pancakes

Two pancakes filled with leaf spinach and sheep cheese, gratinated with tomato pesto, served with tzatziki

Menu 2: French Broccoli Pancakes

Two pancakes filled with Brie and broccoli, gratinated with walnut pesto, served with salad.

Menu 3: Italian Vegetable Pancakes

Two pancakes filled with sautéed vegetables and mozzarella, served with parsley cream sauce and salad.

Menu 4: Spanish Paprika Chicken

Sliced chicken with capers and spring onions in a paprika cream sauce, served in a pan with potatoes.

Menu 5: Bavarian Pork Fillet

Sliced pork fillet with green pepper and spring onions in a cream sauce, served in a pan with bread dumpling.

Beer Recommendation

Zwettler Pils Saphir 0.3l – € 4.20 (Austria's best Pilsner)



Sweet Dessert

Chocolate mousse or Curd dumplings with apricot Compote

Organic Austrian Wine

Grüner Veltliner, Landwein, 1/8 – € 3,20

