



ASPARAGUS SPECIALTIES



BURSCHIK'S Vermouth „Wiener Klassik“ – € 5,-

A fine, light beginning that pairs beautifully with asparagus season.

Menu with Soup & Dessert – € 19.90 or Menu with Soup or Dessert – € 17.90

Asparagus Cream Soup – creamy, topped with a light whipped-cream garnish

Beef Broth – clear, hearty, with semolina dumpling

Menu 1 – Cordon Bleu Asparagus Pancakes

Two pancakes filled with white & green asparagus, gratinated with ham & Gouda. Served with a fresh green salad.

Menu 2 – Viennese Asparagus Pancakes

Marchfeld asparagus wrapped in bacon, rolled in two pancakes, gratinated with basil pesto and served in the pan. Accompanied by a crisp green salad.

Menu 3 – Spring Pancakes

Two pancakes filled with green Marchfeld asparagus, sauna ham & cheese. Breaded and fried to a golden brown, served with fine sauce tartare.

Menu 4 – Wiener Schnitzel with Asparagus

A classic Viennese schnitzel (pork), served with fresh Marchfeld asparagus, sauce tartare & parsley potatoes.

Menu 5 – Marchfeld Asparagus Tips

Tender sautéed green Marchfeld asparagus with pine nuts, served with parsley potatoes & a fresh green salad. A light, springtime dish.

Desserts in a Glass

Curd Cream with Strawberries – fruity, light, wonderfully fresh

Mocca Rum Mascarpone Cream – creamy, aromatic, with ladyfinger biscuit

Grüner Veltliner Landwein 1/8 – € 3.20

An honest, nature-driven wine — perfect for asparagus season

