

Monthly Specials – A Feast for the Senses

Aperitif Recommendation

Esprit Frizzante - A sparkling delight of Chardonnay and Pinot Blanc – lively and elegant like a dance in a glass. € 4.60

- Menu with soup and dessert: € 19.90
- Menu with soup or dessert: € 17.90

Soups:

- Velvety garlic cream soup with golden croutons
- Hearty beef broth with fine pancake strips

Menu 1: French Spinach pancakes Two delicate pancakes filled with tender leaf spinach, creamy Brie, and crunchy walnuts. Served with a jewel-like red wine pear and fruity lingonberries.

Menu 2: Italian Meat pancakes Two pancakes generously filled with fine minced veal, topped with fragrant basil pesto. Accompanied by a colorful Mediterranean salad.

Menu 3: Spanish Chili pancakes Two pancakes with a fiery mix of beans, corn, and spicy chorizo. Served in a skillet and crowned with creamy guacamole.

Menu 4: Styrian Chicken Schnitzel Crispy chicken schnitzel in golden pumpkin seed crust, served with potato salad refined with Styrian pumpkin seed oil – a taste of home.

Menu 5: Viennese Fiaker Goulash Hearty beef goulash, boldly seasoned and served in a skillet. Accompanied by fried egg, sausage, potatoes, and pickles – a robust Viennese classic.



Beer Recommendation

Zwettler Pils Saphir 0.3l € 4.20 - Austria's finest Pils – fresh, clear, and incomparable.

Desserts

- Chestnut cream in a glass – velvety and refined, with liquid chocolate
- Poppy seed noodles with plum compote – a sweet poem of tradition and fruit

Wine Recommendation

Organic Grüner Veltliner Country Wine 1/8 € 3.20 Honest, vibrant, and full of character.

We don't like industrial wines. Just intuition, patience, and love for the craft – that's all it takes.

