



## *Our specialities for the month*

*Recommended BURSCHIK's VERMOUTH, Viennese classic € 5*

*Set menu with soup **and** dessert € 19.90*

*Set menu with soup **or** dessert € 17.90*

*Cream of garlic soup **or** cream of pumpkin soup*

### **Menu 1: Greek courgette pancakes**

*Two pancakes filled with pan-fried courgettes & tomatoes, served with goat cheese & tzatziki*

### **Menu 2: Italian meat pancakes**

*Two pancakes filled with minced veal, baked with basil pesto, served with mixed salad*

### **Menu 3: Mexican chili pancakes**

*Two pancakes filled with beans, corn and minced meat, served in a pan with guacamole*

### **Menu 4: Waldviertler garlic schnitzel**

*Smoked pork cutlets brushed with garlic, baked in breadcrumbs and served with mixed salad*

### **Menu 5: Tyrolean beef goulash**

*Savoury beef goulash with fried dumplings, served in a pan*

## *Our beer recommendation*

*Zwettler Pils Saphir 0.3l € 4,00 (the best Austrian pils)*



## *Dessert in a glass*

***Chestnuts cream with chocolate cream curd and  
stewed apricots***

***Austrian organic wine***

***Grüner Veltliner table wine 1/8 € 3.20***



*We dislike mass-produced wines. A lot of thought and intuition, patience and the love of wine, this is what it takes to make great wine.*