

Monthly Specialties

Aperitif Recommendation

Esprit Frizzante made from Chardonnay and Pinot Blanc – € 4.60

Menu with soup and dessert €19.90 OR Menu with soup or dessert €17.90

Cream of zucchini soup OR Tomato soup with mozzarella

Menu 1: Spinach & Mushroom Pancakes

Two pancakes filled with leaf spinach and mushrooms, served with a hearty cheese sauce.

Menu 2: Spicy Meat Pancakes

Two pancakes filled with minced meat, served with tomato-pepper letscho and a side salad.

Menu 3: Juicy Ham Pancakes

Two pancakes filled with cooked ham and Gouda, served with tartar sauce and a side salad.

Menu 4: Baked Ribbon Noodles

Ribbon noodles with sun-dried tomatoes, capers, and spring onions in a cream sauce, baked in a pan with basil pesto, served with mixed leaf salads.

Menu 5: Viennese Braised Goulash

Spicy beef goulash with fried bread dumpling slices and a fried egg, served in a pan.



Beer Recommendation

*Zwettler Pils Saphir 0.3 l – € 4.20
(the best Pilsner in Austria))*

Sweet Desserts

Chocolate mousse with whipped cream

OR

Apple slices with vanilla sauce

Organic Wine from Austria

Grüner Veltliner, table wine, 1/8 l – € 3.20

We don't like industrial wines. A lot of thought, intuition, patience, and a love for wine — that's all it takes.

