Autumn Specialties

Aperitif Recommendation: BURSCHIK'S VERMOUTH Wiener Klassik € 5.–

Menu with Soup & Dessert: € 19.90

Menu with Soup or Dessert: € 17.90

Goose Cream Soup or Beef Broth with Frittaten (sliced pancake strips)

Menu 1: Burgenland Wild Boar Pancakes

Two pancakes filled with minced wild boar, topped with melted Gouda, served with pumpkin cabbage.

Menu 2: Styrian Venison Pancakes

Two pancakes filled with minced venison, topped with mild Gorgonzola, served with pumpkin cabbage.

Menu 3: Hungarian Goose Pancakes

Two pancakes filled with tender goose meat, served with red cabbage, chestnuts, and cranberry pear.

Menu 4: Beef "Wilderer Style"

Boiled shoulder of beef with pumpkin cabbage, served with pan-fried Serviettenknödel (bread dumpling slices).

Menu 5: "Hunter's Style" Filet Goulash

Pork filet goulash in a hearty root-cream sauce, served with red cabbage, cranberries, and pan-fried Serviettenknödel.

Wine Recommendation: Zweigelt from Wagram, Heiderer Mayer – 1/8 € 3.80

Sweet Dessert

Curd dumplings (Topfenknödel) *on fruit purée*
Vanilla cream *caramel*