

MENU OF THE MONTH

May 2024

STARTERS

Creamy soup of asparagus Crispy sticks	A, G, L	€6,50
„Winzerkistl“ Bisamberger boar sausage Asparagus spread Antipasti Nut bread	A, G, H, L	€10,00

FRESH FROM THE KITCHEN

Asparagus Cordon Bleu	A, C, G, L	€16,50
Sauce Tartare mixed salad		
White asparagus Hollandaise Sauce	C, G, L	€16,50
Veltliner ham parsley-potatoes		
„Heurigen Piccata“ from chicken	A, C, G, L	€17,00
Tagliatelle tomato sauce		
Zander Ragout of pepper & tomato	D, G, L	€19,50
Mangel-patatoes		
Deepfried „schnitzler“ from veal from Bisamberg	A, C, G, L, M	€19,50
Potato-lamb's lettuce		

VEGETARIAN

Caramalized Goat cheese	G, L, M	€16,50
Garden salad asparagus tips strawberries		
Asparagus lasagne green salad	A, C, G, L,	€14,00
White asparagus Hollandaise Sauce	C, G, L	€14,00
Parsley-potatoes		

CHRIST

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VEGAN

Couscous vegetable-tomato potpourri ^{A, L}	€13,50
Vegan black pudding horseradish ^{A, H, L}	€13,50

FAVOURITES OF THE HEURIGEN

Small pasta with white cabbage ^{A, C, G, L}	€9,00
Roasted dumplings with egg green salad ^{A, C, G, L, M}	€9,00
Ham fritters mixed salad ^{A, C, G, L, M}	€12,00
Boiled pork with root vegetables ^L Horseradish parsley-potatoes	€12,00
Fried chicken liver potato salad ^{A, C, G, L, M}	€13,50
Pork schnitzel mixed salad ^{A, C, G, L, M}	€14,00
Chicken schnitzel mixed salad ^{A, C, G, L, M}	€14,00

DESSERT

Thin pancakes homemade apricot jam ^{A, C, G}	€3,80
Curd cheese dumplings Cinnamon-sugar crumbs ^{A, C, G} strawberry ragout	€7,50

CHRIST