

CULINARY MENU

T U E S D A Y , 1 5 ^{T H} S E P T E M B E R 2 0 2 6

salted butter | olive spread

selection of salads from the buffet

three kinds of dressing | various toppings

COLD STARTERS

vitello tonnato

capers | parsley

burrata

tomatoes | basil

SOUPS

game consommé

meat dumplings

cream of parsley root soup

croutons

HOT STARTERS

king prawn

black pasta | garlic sauce

tyrolean ravioli

spinach | brown butter

MAIN COURSES

veal loin

mashed potatoes | carrots

salmon trout fillet

spinach | saffron risotto

cauliflower

hummus | cherry tomatoes

DESSERT

white chocolate mousse

berries | white chocolate ice cream

cheese selection | chutneys | mustard | bread and baguette

A P E R I T I F

Bee's Knees € 12,60
(gin | lemon | honey sirup)

Champagne Barons de Rothschild Brut € 16,50

homemade lemonades 0,5 l € 8,20
peach
strawberry
pear

W I N E R E C O M M E N D A T I O N S

2025 Sauvignon Blanc Klassik € 43,00
Markus Klug | St. Stefan ob Stainz | Schilcherland

2022 St. Laurent € 52,00
Rosi Schuster | St. Margarethen | Leithaberg

D I G E S T I F

Aggstein currant 2cl € 4,90

2018 Traminer Auslese € 5,60
Kracher | Illmitz | Burgenland