

CULINARY MENU

MONDAY, 22ND JUNE 2026

salted butter | pumpkin seed spread

selection of salads from the buffet
three kinds of dressing | toppings

COLD STARTERS

air-dried meat
melon cocktail

"obatzda"
sweet bell pepper | pretzel stick

SOUPS

clear vegetable soup
diced vegetables

cream of asparagus soup
asparagus tips

HOT STARTERS

pork cheeks
celery purée | carrot

vegetable tempura
rice | chili cream

MAIN COURSES

veal fillet
herb cream sauce | potato gratin | assorted vegetables

halibut fillet
root vegetables | garlic foam | black risotto

pearl barley
red wine shallots | broad beans | shoestring carrots

DESSERT

strawberry and basil dessert
strawberry basil sorbet | vanilla cream

cheese selection | chutneys | mustard | bread and baguette

APERITIF

Campari Milano		€ 9,20
Campari Prosecco Soda		
Champagne Barons de Rothschild Brut		€ 16,50
homemade lemonades	0.5 l	€ 8,20
cucumber		
rhubarb		
strawberry		

WINE RECOMMENDATION

2024 Grauer Burgunder Ried Gebirg'	€ 41,00
Gschweicher Röschitz Weinviertel	
2019 Pinot Noir Golser	€ 51,00
Juris Stieglmair Gols Neusiedlersee	

DIGESTIF

wild raspberry brandy 2 cl	€ 9,40
2018 Traminer Auslese	€ 5,60
Kracher Illmitz Burgenland	

DINNER MENU

MONDAY, 22ND JUNE 2026

salted butter | pumpkin seed spread

selection of salads from the buffet

three kinds of dressing | toppings

€ 14,50

COLD STARTERS

air-dried meat

melon cocktail

€ 16,80

“obatzda”

sweet bell pepper | pretzel stick

€ 14,50

SOUPS

clear vegetable soup

diced vegetables

€ 8,50

cream of asparagus soup

asparagus tips

€ 8,50

HOT STARTERS

pork cheeks

celery purée | carrot

€ 16,50

vegetable tempura

rice | chili cream

€ 14,80

MAIN COURSES

veal fillet

herb cream sauce | potato gratin | assorted vegetables

€ 42,00

halibut fillet

root vegetables | garlic foam | black risotto

€ 32,00

pearl barley

red wine shallots | broad beans | shoestring carrots

€ 18,00

DESSERT

strawberry and basil dessert

strawberry basil sorbet | vanilla cream

€ 14,50

cheese selection | chutneys | mustard | bread and baguette

€ 18,50

A P E R I T I F

Campari Milano € 9,20
Campari | Prosecco | Soda

Champagne Barons de Rothschild Brut € 16,50

homemade lemonades 0.5 l € 8,20
cucumber
rhubarb
strawberry

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

2024 Grauer Burgunder Ried Gebirg' € 41,00
Gschweicher | Röschitz | Weinviertel

2019 Pinot Noir Golser € 51,00
Juris Stieglmair | Gols | Neusiedlersee

D I G E S T I F

wild raspberry brandy 2 cl € 9,40

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