




# LUNCH MENU

## Soups

Rich consommé of  
Almoachsen beef with  
daily changing  
garnish 7

## Starters & salads

 Umami bowl with Traunsee fish, marinated  
sushi rice, meadow herbs and avocado 14

Sashimi and maki of local fish with Reisetbauer soy  
20 (large) | 14 (small)

Beef carpaccio with parmesan cream and confit  
tomatoes 16

## Main courses

Menu 2 Courses (Soup or Salad + Maindish) 16

 Red Thai Curry with Rump Steak, fresh vegetables and sushi rice 21


Braised osso buco on saffron risotto and bergamot 24

Wiener Schnitzel from a milk calf souffléed  
with clarified butter, served with parsley potatoes, cranberries  
and a leafy side salad 28

Candy ravioli filled with Italian baby artichokes on calamari ragout 24

## Desserts

Dessert of the day 6

 Upon request, this dish can be prepared in a vegetarian way

*Please ask a member of our team if you have any allergies or food intolerances, or would like to know more information about ingredients used in menu items. All prices are in Euros incl. VAT. We accept payment by cash in Euros, and by bank card and credit card (including Visa and Mastercard). No tip or service charge is included. The management reserves the right to revoke or change any item without notice.*



# GETRÄNKE

## Unser Hauswein

*Stift Göttweig Messwein Grüner Veltliner*

Im Glas 1/8 l 3.5

0,75 l / 1,5 l 26 | 52

## Offene Weine

### WEISS

Grüner Veltliner Hirschvergnügen 2021 29

Weingut Johannes Hirsch, Kamptal 1/8 l 4.5

Riesling Zöbing 2020 32

Weingut Johannes Hirsch, Kamptal 1/8 l 5

Gelber Muskateller Gamlitzer Bio 2020 35

Weingut Willi Sattler, Südsteiermark 1/8 l 5.5

GV „per due“ Kremstal DAC 2021 29

Weingut Hermann Moser, Niederösterreich 1/8 l 4.5

Cuvee Weißes Handgemenge 2020 29

Weingut Wachter Wiesler, Burgenland 1/8 l 4.5

### ROT

Blaufränkisch vom Kalk 2019 32

Weingut Markus Altenburger, Burgenland 1/8 l 5.5

Pinot Noir Leithaberg DAC 2019 35

Weingut Gernot Heinrich, Burgenland 1/8 l 5.5

Cuvee Kumarod 2018 29

Weingut Hans Schwarz, Burgenland 1/8 l 4.5

## Kaffee

Espresso klein / groß 3.1 | 3.6

Cappuccino / Melange 3.9

Verlängerter 3.4



# GETRÄNKE

## Alkoholfrei

Vöslauer prickelnd / still 0,33 l / 0,75 l	3.4   6.5
Soda 0,25 l / 0,5 l	2.5   3.5
Soda Zitrone* / Himbeere* 0,25   0,50 l	2.6   3.7
Coca Cola / Zero 0,33 l	3.7
Frucade 0,35 l	3.7
Strizzi Holunder 0,33 l	3.5
Almdudler 0,35 l	3.7
Schartner Bombe Zitrone 0,25 l	3.3
Lemon Soda 0,2 l	3.9
Orangina 0,25 l	3.9
Richards Sun Eistee 0,33 l	4.3
<i>Zitrone / Pfirsich / Granatapfel</i> <i>Zuckerfrei: Pfirsich / Limette-Minze</i>	
Mairinger Fruchtsäfte 0,25 l	4.8
<i>Apfelsaft naturtrüb, Birne, Zwetschke, Johannisbeer, Marille, Apfel-Karotte</i>	
Apfelsaft g'spritzt vom Loderbauer 0,25 l / 0,50 l	3.3   3.9
Zitronensaft (frisch gepresst) 2 cl	1.2
Red Bull / Sugar free 0,25 l	5.5
Schweppes Bitter Lemon / Tonic Water / Ginger Ale 0,2 l	4.3

## Bier

*Brauerei Schloss Eggenberg, Hopfenkönig Pils  
und Eggenberger Gold vom Fass*

Pfiff 0,2 l	3.3
Seidl 0,3 l	3.9
Krügerl 0,5 l	4.9
Eggenberger Alkoholfrei 0,33 l	4.3
Eggenberger Radler naturtrüb 0,33 l	3.9
Die Weisse Salzburg Hell 0,33 l	4.4