



## LUNCH MENU

Tuesday 21.11. – Friday 24.11.2023

	Tuesday 21.11.	Wednesday 22.11.	Thursday 23.11.	Friday 24.11.
<b>SOUP</b> € 6	Smoked pointed pepper foam soup with baked goat cheese balls	Strong onion soup with gratinated cheese baguette	Artichoke cream soup with roasted pine nuts and chili	Potato-leek soup with chive oil and herb croutons
<b>MAIN DISH</b> € 18	Pastry dumplings with blood sausage on sparkling wine cabbage, mixed salad	Lasagne al forno on basil pesto, mixed salad	Cordon bleu (organic veal) with parsley potatoes and cranberries	"Fiaker" goulash with fried egg, pickles, frankfurter and bread dumpling
<b>VEGETARIAN OPTION</b> € 16	Caramelized "Krautfleckerl" with mixed salad	Homemade pumpkin quiche on feta cream, mixed salad	Fried mushroom roulade with herb cream, mixed salad	Penne in gorgonzolasauce with leaf spinach, confit tomatoes and salad
<b>DESSERT</b> € 6	Coconut panna cotta with ginger-mango ragout	"Milchrahmstrudel" (milk-cream strudel) with homemade bourbon-vanilla sauce	Baked apple slices with homemade salted caramel ice cream	Rice pudding "Trauttmansdorff" in a glas, on strawberry ragout

3 courses € 25

2 courses € 23

3 courses vegetarian € 21

2 courses vegetarian € 19

*From the dinner menu:* VINTAGE VIENNESE SCHNITZEL (organic), fried in butter oil, with potato-field-salad, pumpkin seed oil € 29

*Only Tuesday – Friday from 11:30 – 14:00. Subject to short-term changes.*