

# **V**IENNESE DELICACIES – RARE TO FIND

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| PINK ROASTED ROASTBEEF WITH<br>YOGHURT-HORSERADISHCREAM AND RADISH SALAD<br>A gently prepared center-cut boneless pork loin guarantees soft, juicy and aromatic enjoyment.                       | 6,00   |
| BAKED BAVARIAN VEAL SAUSAGE WITH SWEET MUSTARD FOAM<br>With this rare recipe, the “Specht” is looking at the Bavarian region.  | 5,00   |
| SLICES OF DUCK BREAST WITH APRICOT ROASTER<br>In the 19th century, the bourgeois kitchens of Vienna discovered duck as a delicacy.   | 6,00   |
| SPICY BEEF SALAD WITH FRESH GRATED HORSRADISH<br>AND A QUAIL EGG SUNNY SIDE UP<br>In late medieval times, Vienna was supplied with popular ox meat hailing<br>from the lower regions of Hungary. | 5,00   |
| HOMEMADE WILD BOAR SAUSAGE WITH PICKLED<br>MUSHROOMS AND CRANBERRIES<br>Producing sausages in restaurants is rare and labour intensive.<br>Therefore, our combination speaks for itself.         |  6,00 |
| MINI OMELETTE FROM ORGANIC EGG WITH TRUFFLE,<br>MOUNTAIN CHEESE AND LEAF SPINACH   | 5,00   |
| CHANTERELLE-CAPPUCCINO   | 3,70   |
| BAKED BLOOD SAUSAGE WITH APPLE CONFIT, ROASTED ONIONS AND<br>HORSERADISH   | 5,00   |
| SMOKED CATFISH WITH CREAMED HORSERADISH AND WILD HERBS SALAD   | 6,00   |
| STYRIAN PORK LOIN “VULCANO” WITH PUMPKIN RAGOUT AND ROASTED SEEDS  | 6,00   |
| AUBERGINE TARTLET WITH TOMATOES COVERED WITH NATURE CHEESE   | 5,00   |

## A DIFFICULT CHOICE?

Feel free to combine it yourself -  
i.e. for the small appetite at the bar or as an appetizer for dinner;  
try various delicacies – turn choosing into pleasure!



We procure our venison directly from local hunters,  
guaranteeing regional origin and seasonal freshness.

