

Starter Special

LUKEWARM ASPARAGUS SALAD

with cocktail shrimps, strawberries, lettuce
and wild garlic dressing

22,95

LETTUCE WITH FRIED CHANTERELLE

with croutons, egg, parmesan, bacon
and french dressing

18,95 25,95

Main Course Special

WILD GARLIC RAVIOLI

with creamy asparagus-ragout, cherry tomatoes,
arugula and parmesan

29,95

GREEN AND WHITE ASPARAGUS

with homemade Hollandaise sauce
and boiled potatoes

26,95

ANGUS BEEF FILET FROM THE GRILL

with green and white asparagus spring potatoes,
wild garlic Hollandaise sauce and herbal butter

59,95

ANGUS BEEF ENTRECOTE FROM THE GRILL

with chanterelle-risotto, herbal demi-glace
and seasonal vegetables

56,95

DUET OF GILTHEAD AND SEA BASS

with asparagus-risotto, saffron sauce
and rattatouille-vegetable

33,95

Wine Recommendation

THE WINE CUVÉE

Zweigelt, Merlot, Carbenet Sauvignon
Burgenland

Erich Scheiblhofer

11,95

VERDEJO RUEDA DO

Verdejo
Spanien

Val de Vid

8,95