

MENU

11 AM TO 11 PM

SALADS

- Guesthouse salad** € 17.00
lettuce hearts, French dressing, prawns, artichokes, cress
- Viennese salad** € 15.00
lamb's lettuce, honey & mustard dressing, dry-cured ham, sun-dried tomatoes, organic egg, sautéed mushrooms
- Vital salad** € 16.00
mixed leaf salad, young vegetables, burrata, chives dressing



APPETISERS

- Guesthouse Beef Tartare**
from organic beef
gherkin relish, mustard seed, herb salad
small € 16.00
large € 24.00
- Flamed Belly of Label Rouge salmon** € 17.00
kimchi, ponzu, peanut, rice chip
- Stewed celery** € 16.00
vegan
beet root, apple, peach, walnut

SOUPS

- Foamed turnip soup** € 6.00
air-dried bacon
- Beef consommé** € 6.50
Royale (Egg), lovage, root vegetables
- Soup of the day** € 5.50

PLEASE ASK YOUR WAITER
OR WAITRESS ABOUT
OUR DAILY SPECIALS

Cover charge with fresh bread rolls
from our own bakery,
olive oil, salted butter

€ 3.80/person

5% VAT included in food prices
5% VAT included in drinks prices

MAIN COURSES

- Wiener Schnitzel** € 25.00
from organic veal
potato salad with lamb's lettuce, pumpkin seed oil
- Gently cooked filet of Label Rouge salmon** € 27.00
corn, broccoli, chard with garlic
- Vegan cabbage roll** € 18.00
mungo beans, mushrooms, peperonata
- Steak frites** € 38.00
beef filet or dry-aged Ribeye
spring onion, port wine radishes, sauce béarnaise
- Moules frites**
Sauce Rouille
small € 16.00
large € 22.00
- Saffron risotto** € 19.00
artichoke, Amarettini

DESSERTS AND CHEESES

- Yuzu & strawberry mille feuille** € 10.00
mascarpone & yuzu cream, parfait, strawberries, pumpkin seed oil
- Passionfruit Cake Pop** € 10.00
crispy banana, Guanaja chocolate sorbet
- Cheese from Poehl's cheese stand**
fig mustard, nuts, bread, butter
3 cheeses € 10.50
5 cheeses € 16.00

IN OUR CAKE DISPLAY YOU WILL FIND
A SELECTION OF CAKES & PASTRIES
FROM OUR OWN PATISSERIE

IMPORTANT INFORMATION: ALLERGIES

* Where inclusion of an allergen is stated, this means that the indicated foodstuffs or ingredients produced from them are contained in the final product.

* Indication of the 14 chief allergens is in accordance with legal regulations (Regulation (EU) No. 1169/2011 on the provision of food information to consumers). However, there are other products that can trigger food allergies or result in intolerance.

* Although we take the greatest possible care when preparing all of our dishes and drinks, they may contain traces of other allergens in addition to those indicated, due to the preparation process in our kitchen and bar.

Please ask our staff if you would like to see the detailed menu including indications of allergens. We will be happy to advise you.

SNACKS

- Homemade potato waffles**
either
with sautéed & sliced chicken breast, € 14.00
spinach, spring onions, wasabi cream
- with* sheep's cheese, olives, sundried tomatoes, lamb's lettuce € 14.00
- Filled organic bagel from Gragger & Cie with a small side salad**
either
with salami, cheddar, pimentitos, € 11.50
rucola
- with* smoked salmon, lemon crème fraîche, onion relish € 11.50
- Sacher sausage** € 8.50
mustard, horseradish, bread roll
- Mangalica bratwurst** € 9.50
Curry sauce, Pont Neuf potatoes

WHERE OUR PRODUCTS COME FROM:

Our beef comes from Bernhard and Andrea Ebner's farm where the animals graze on organic grass all year round. Other meat products we purchase from Fleischwaren Höllerschmid in the Kamptal valley as well as from pasture feeding XO Beef and our sausages from traditional butcher Windisch. The organic farmstead Dinkelhof from the Mostviertel in Lower Austria supplies us with eggs. Our outstanding quality fish is farmed at the picturesque Gut Dornau just south of Vienna. All the cereals we use are produced by Getreide Gutscher and do not contain any added flavourings.

Schubert's Köstlichkeiten, in the Waldviertel region of Lower Austria, produces our jam and we sponsor bees of the honey farm Hinteregger in Wieselburg who delivers our sweet honey.

— THE GUEST HOUSE —

BRASSERIE & BAKERY

TIME FOR DELIGHT