

STARTERS

Beef Tenderloin Carpaccio

with rocket, Grana Padano, Fleur de Sel and extra virgin olive oil

€ 16.90

Insalata Tonno e Cipolla

Crisp mixed green salad with tuna, red onion rings, olives and sun-ripened tomatoes, served with homemade dressing

€ 14.80

Burrata with Rocket & Tomatoes

served with freshly baked wild garlic toast

€ 15.90

Spring Leaf Salad with Prawns

Crisp seasonal leaves with a refreshing lime & honey dressing, served with prawns sautéed in herb butter

€ 15.80

SOUPS

Cream of Forest Mushroom Soup

€ 6.90

Clear Beef Soup with Sliced Pancake Strips

€ 5.20

Clear Beef Soup with Meat Strudel & Vegetables

€ 5.90

Clear Beef Soup with Homemade Liver Dumpling

€ 5.90

Clear Beef Soup with Homemade Cheese Dumpling

€ 6.90

MAIN COURSES

“Waidmanns Heil” Schnitzel Selection

Tender venison, pork and corn-fed chicken in a crispy breadcrumb coating, served with lemon, wild cranberry sauce and a fresh mixed salad

€ 23.80

Mayerling Cordon Bleu

Crispy breaded and golden-baked in a potato coating, served with potato wedges

€ 19.80

Viennese Pork Schnitzel

Breaded schnitzel from Austrian straw-fed pork, served with buttered parsley potatoes

€ 16.90

XXL Breaded Cured Pork Schnitzel

Traditionally cured and golden-baked in crispy breadcrumbs, served with seasonal mixed salad and homemade dressing

€ 19.80

Crispy Fried Vegetable Selection

Breaded mushrooms, zucchini and cauliflower, served with a fresh mixed salad and homemade tartar sauce

€ 17.90

** FISH & CHIPS**

Crispy fish fillet with French fries, homemade cheddar sauce & Samurai sauce

€ 22.80

Fresh Chanterelles in Cream Sauce

served with homemade bread dumpling

€ 22.80

Sautéed Chanterelles with Egg

Fresh chanterelles sautéed with onions and egg, served with parsley potatoes and green salad

€ 22.80

Classic Austrian Onion Roast Beef

Beef sirloin served with traditional roast potatoes and a nest of hand-cut crispy fried onions

€ 23.80

Chanterelle Roast Beef

with mashed potatoes

€ 23.80

Venison Ragout

with sliced bread dumpling and wild cranberry sauce

€ 19.80

with fresh truffle + € 4.00

Homemade Fried Meat Patties

served with vegetables and mashed potatoes

€ 16.90

Crispy Fried Free-Range Corn-Fed Chicken Fillet

served with jasmine rice, lemon and cranberry sauce

€ 18.90

Fresh Truffle Pasta

with butter, Grana Padano and freshly shaved black truffle, served with green salad

€ 21.80

Breaded Baked Cheese

served with parsley potatoes and homemade tartar sauce

€ 16.90

HOMEMADE VEGAN CROQUETTES

Crispy vegan croquettes with fresh salad garnish and homemade dip

€ 12.90

DRINKS & APERITIFS**1/8 St. Laurent, Ried Kirchberg**

Luckner Winery, Falkenstein

€ 4.90

MAYERLINGER LEMONADE

Homemade mint & lime syrup · fresh fruit · soda water

0.5 l € 6.90

Sarti Spritz

Blood orange meets premium Prosecco

€ 7.90