## MENUE

## SOUPS & STARTERS

VE	Carrots-ginger-cream soup served with homemade croutons	5,90
V	Baba Ganoush - oriental eggplant-sesame-cream served with tomato-chutney and bread	8,90
	Ceviche of catfish marinated in strawberry-lime juice served on a fennel puree and salad with pomegranate seeds	13,90
	Beef Tatare - chopped beef with its classical marinade served with sweet-sour marinated book mushrooms, butter and bread - with avocado cream - with quail egg	14,90 15,90
	MAIN COURSES & BURGERS	
VE	Potato-leek-gratin served with herb cream and rocket salad	10,90
	Homemade crunchy fish fingers with steak fries und lime-dill-mayonnaise	10,90
V	Fried potato-sesame-patties with pea-wasabi cream and red radish	11,90
VE	Tagliatelle with grilled vegetables in a light white wine sauce	11,90
	Pork medallions with vegetables, fried potatoes and pepper sauce	12,90
	Horse tenderloin Steak 180g/250g with Brussel sprouts, creamy potatoes and cornel cherry-chutney	22,90 / 30,90
	The Heinz-Cheeseburger with steak fries homemade bun, pure beef, cheddar, pickle, tomato, roasted onions, cocktail sauce	11,90
	The Heinz-Horseburger with steak fries homemade bun, pure horse meat, mountain cheese, tomato marmalade, rocket	12,90
	DESSERT	
	Homemade chocolate cake with pears inside, served with a berry sauce	5,50
	Helga's homemade Cake of the Day according to her mood & the weather	5,50
		VE vegetarian

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## VIENNESE SPECIALS

## SOUPS & STARTERS

VE

Beef broth - garnished with sliced pancakes, vegetables or egg yolk	4,90
Sheep cream cheese with herb coating served on pumpernickel (dark bread) and pear-chutney	9,90
MAIN COURSES	
Styrian Beef Salad with runner beans, red onions and pumpkin seed oil	11,90
Fried chicken salad - Fried breaded chicken slices served on potato salad with Styrian pumpkin seed oil	11,90
Beef goulash served with buttered small flour dumplings	12,90
Stuffed cabbage (with minced meat), served with garden cress-potatoes and mustard sauce	12,90
Viennese Deep-Fried Beef with cranberries and green salad	15,90
Original Viennese Schnitzel breaded and fried veal meat served with potato salad with pumpkin seed oil	18,90
DESSERT	
Viennese apple strudel with vanilla foam	4,90





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