

**STARTERS - VORSPEISEN**

**Veal Carpaccio** 80g 1,7  
Green Pepper, Rocket Salad, Orange Fillets, Parmesan.....14,00 EUR

**Carpaccio vom Kalb**  
Grüner Pfeffer, Rucola Salat, Orangenfilets, Parmesan.....14,00 EUR

**Bruschetta** 80g 1,7,12  
Bruschetta with Tomatoes, Olives, Salad .....6,00 EUR  
Optional extra: Prosciutto Ham 20g.....+2,00 EUR

**Bruschetta**  
mit Tomaten, Oliven, Salat.....6,00 EUR  
Beilage auf Wunsch: Prosciutto Schinken 20g.....+2,00 EUR

**Seasonal Mixed Salad** 120g 7  
Tomatoes, Cucumbers, Onions, Olives.....7,00 EUR

Optional extras:  
Goat Cheese 20g.....+3,00 EUR  
Grilled Chicken Breast 80g .....+5,00 EUR

**Saisonaler Salat**  
mit Tomaten, Gurken, Zwiebeln, Oliven,.....7,00 EUR

Beilagen auf Wunsch:  
Ziegen Käse 20g.....+3,00 EUR  
Gegrillte Hühner Filet 80g .....+5,00 EUR

**SOUPS - SUPPEN**

**Guinea Fowl Consommé** 200ml 3,7,9,12  
Quail Egg, Cherry, Guinea Fowl Dumplings.....7,00 EUR

**Consommé vom Perlhuhn**  
Wachtelei, Kirsche, Perlhuhn Nockerln.....7,00 EUR

**Cold Cucumber Cream Soup** 200ml 4,7,14  
Sour Cream.....4,00 EUR

Optional extras: Smoked Salmon 20g.....+2,50 EUR

**Kalte Gurkencremesuppe**  
Sauerrahm.....4,00 EUR  
Beilage auf Wunsch: Geräucherter Lachs .....+2,50 EUR

**Hungarian Fish Soup „Halászlé“** 200ml 4,7,14  
Sous Vide Filet from Catfish .....7,00 EUR

**Ungarische Fischsuppe „Halászlé“**  
Sous Vide Filet vom Wels .....7,00 EUR

**MAIN COURSES - HAUPTSPESIEN**

**Beef Steak** 150g 1,3,7,12  
Dumplings with Sheep Cheese, Bacon, Herb Butter.....25,00 EUR

**Rindersteak**  
Schafkäse Nockerl, Speck, Kräuterbutter.....25,00 EUR

**Veal Escalope Viennese Style** 150g 1,3,7,8,9,10,12  
Potato Salad.....18,00 EUR

**Wiener Schnitzel vom Kalb**  
Mit Kartoffelsalat.....18,00 EUR

**Roast Beef** 150g 1,7,10  
Homemade Ratatouille, Potatoes with Rosemary.....18,00 EUR

**Rinder Rostbraten**  
Hausgemachte Ratatouille, Rosmarinkartoffeln.....18,00 EUR

**Pike-Perch Fillet** 170g 1,4,7,12  
Zucchini, Dill, Cream, Tomato Mousse.....17,00 EUR

**Zanderfilet**  
Zucchini, Dill, Rahm, Tomatenmousse.....17,00 EUR

**Pappardelle Aglio e Olio** 200g 1,3,4,12,14  
Tiger Prawns, Chili, Garlic, Cherry Tomatoes.....16,00 EUR

**Pappardelle Aglio e Olio**  
mit Riesengarnelen, Chili, Knoblauch, Cherry Tomaten.....16,00 EUR

**Risotto & Beluga Lentils** 200g 1,7,12  
Truffle Oil, Parmesan, Mushrooms.....14,00 EUR

**Risotto & Beluga-Linsen**  
Trüffelöl, Parmesan, Pilze.....14,00 EUR

**DESSERTS – NACHSPEISE**

**Homemade Ice Cream** 90g 1,7,8,12  
Daily Offer.....6,00 EUR

**Hausgemachtes Eis**  
Tagesangebot.....6,00 EUR

**Coconut Panna Cotta** 120g 7  
Mango, Apricot.....6,00 EUR

**Kokos Panna Cotta**  
Mango, Aprikosen.....6,00 EUR

**Floating Island** 200ml 3,7,8  
Almonds, Thyme .....7,00 EUR

**Schneenockerln**  
Mandeln, Thymian.....7,00 EUR

**Selection of Cheeses** 150g 1,7,8,10  
Cheese from Hungary, Slovakia and Austria .....10,00 EUR

**Käsevariation**  
Käse aus Ungarn, Slowakei und Österreich.....10,00 EUR



Allergy list:  
1 - Cereals containing gluten, 2 - Crustaceans and products, 3 - Eggs and egg products, 4 - Fish and fish products, 5 - Peanuts and peanut products, 6 - Soybeans and soy products, 7 - Milk and milk products including lactose, 8 - Nuts: almonds, hazelnuts, walnuts, macadamia, pecans, Brazil nuts, cashews and pistachios, 9 - Celery and celery products, 10 - Mustard and mustard products, 11 - Sesame seeds and sesame products, 12 - Sulphur dioxide and sulphites, 13 - Lupine and lupine products 14 - Shellfish and shellfish products