

WEEKLY LUNCH MENU

Week 44 · 26 October – 1 November 2026

Main course € 14,50

2 courses € 17,50

3 courses € 19,50

2 courses: main course with soup or dessert

3 courses: soup, main course and dessert

SOUP OF THE DAY

Cream of mushroom soup · Croutons

MAIN COURSE I

Austrian minced veal patty € 14,50

Pea purée · fried onions

MAIN COURSE II – VEGETARIAN

Roasted pumpkin risotto € 14,50

Parmesan crisps · toasted pumpkin seeds

DESSERT OF THE DAY

Thin pancake

Apricot jam

À LA CARTE

BREAD

Öfferl sourdough bread € 11,00

Spread of the day · pickled vegetables ACFGLM

SOUPS & STARTERS

Austrian organic beef broth

Root vegetables · chives

With your choice of:

Sliced pancakes ACGL € 7,00

Semolina dumpling ACGL € 7,50

Pan-fried cheese dumpling ACGL € 7,50

Traditional spleen toast ACGLM € 7,50

Beef tatar from Austrian organic beef, hand-cut Small € 19,50 / large € 24,00

Öfferl sourdough bread · smoked fresh cheese / Schottenkäse · pickled carrot ACGLM

MAIN COURSES

Wiener schnitzel of Austrian rosé veal € 32,50

Potato and lamb's lettuce salad or parsley potatoes · lemon ACGLMO

Styrian fried chicken from Austria € 24,50

Marinated boneless breast and leg · wing · potato and lamb's lettuce salad · runner beans · radishes · pumpkin seed oil ACGLMO

Veal lung ragout in a creamy Riesling sauce Small € 19,00 / large € 27,00

Pan-fried bread dumpling slices · finely shredded vegetables ACDGLM

Pointed cabbage € 21,50

Mashed potatoes / onion jus / cabbage salad LM



DESSERT

“Hebenstreit” semolina pancake

€ 14,00

Torn semolina pancake · rum-soaked raisins (can be omitted on request) · seasonal fruit compote A C G O

ALLERGENS

A Gluten · B Crustaceans · C Poultry eggs · D Fish · E Peanuts · F Soybeans · G Mammalian milk ·
H Nuts · L Celery · M Mustard · N Sesame · O Sulphur dioxide and sulphites · P Lupins · R Molluscs