

RESTAURANT  
MAGAZIN  
RESTAURANT UND WEINHAUS  
EASTER MENU 2026  
MARCH 28<sup>TH</sup> – APRIL 6<sup>TH</sup>

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Buffalo Mozzarella with zucchini cream, anchovy fillets, basil salad  
and dried tomatoes (A,D,L,O) 17,90

Cream soup from wild garlic with croutons (A,G,L) 7,90

Pan-fried fillet of Sea Bass on grilled vegetables with parsley potatoes (D,A) 28,90

Stew of lamb with spatzle (A,L,M,) 25,90

“Easter Ham” with wild Garlic-potato cream and carrots (A,C,G,M) 18,80

Breaded and deep-fried leg of Rabbit with parsley potatoes (A,D,L,O) 21,50

### vegetarian

Potato-wild garlic gnocchi with browned butter, cherry tomatoes,  
Grana and lettuce (A,C,G) 17,80

### vegan

Vegetable curry with basmati rice (A) 16,80

### Desert

Vanilla ice parfait with fruit sauce (A,C,G) 9,80

**Hausgemachte Limetten-Ingwercocktail alkoholfrei** 0,25l **6,20**

**Limoncello Spritz** 0,25l **8,20**

**Lavendel Spritz** 0,25l **8,20**

**Negroni** 9cl **8,20**

Secco Rosé Weingut Pfaffl, Stetten, Weinviertel 0,1l 6,20

Grüner Veltliner Smaragd Ried Setzberg 2024 Weingut Nothnagl 1/8l 8,00

Weissburgunder „Vollmondwein“ 2024 Weingut Christ 1/8l 5,20

Cuvée Kalk & Lehm 2023, Weingut Silvia Heinrich Deutschkreutz 1/8l 7,00

Cuvée M&M 2020 Weingut Gerhard Markowitsch 1/8l 10,50