

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Crème soup from wild garlic with croutons		7,90
Breaded chicken fillets on potato-lettuce with yoghurt dressing		16,80
Carpaccio from red beet with Feta and Balsamico		16,90
Lettuce with Avocados and fried prawns		18,00
Veal Gulash with spätzle		24,90
Tipps from porc fillet „Stroganoff“ with rice		26,80
panfried fillet from pike perch on vegetable risotto and broccoli		26,50
Creamy Tagliatelle with wild garlic and black tiger prawns		28,00
Vegetarian		
Creamy Tagliatelle with wild garlic, cherry tomatoes and lettuce		17,80
Vegan		
Vegetable curry with basmati rice		16,80
Dessert		
Crème Brûlée with Pistache ice cream		9,00
Lemon sorbet with strawberry stew		9,00
Homemade lime-ginger cocktail zero alcohol	0,25l	6,20
Finlandia-Vodka Spritz	0,25l	8,20
Lavender Spritz	0,25l	8,20
Negroni	9cl	8,20
Secco Rosé Weingut Pfaffl, Stetten, Weinviertel	0,1l	6,20
Nothnagl Grüner Veltliner Smaragd 2023	1/8l	8,00
Weissburgunder „Vollmondwein“ 2023 Weingut Christ	1/8l	5,20
Cuvée Kalk & Lehm 2023, Weingut Silvia Heinrich Deutschkreutz	1/8l	7,00
Cuvée M&M Weingut Gerhard Markowitsch, Göttlesbrunn	1/8l	10,50