



RESTAURANT  
MAGAZIN  
RESTAURANT UND WEINHAUS  
SEASONAL MENU

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Panna Cotta from asparagus, on asparagus salad with lettuce	16,90
Cream soup from asparagus with asparagus and croutons	7,90
Breaded and deep-fried fillets of chicken on potato-lettuce with yoghurt dressing	16,80
Pan-fried fillet of Lake-Char on asparagus with parsley potatoes	28,90
Sirloin Steak with "Marchfeld" solo asparagus, sauce hollandaise and panfried potatoes	32,80
Stew of venison with granberries and spatzle	22,90
"Marchfeld" Solo asparagus with sauce hollandaise and parsley potatoes	25,90
Cordon bleue from asparagus with "hambacon" and parsley potatoes	25,90

### vegetarian

Potato-wild garlic roulade roasted, with Grana and lettuce	17,80
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### vegan

Vegetable curry with basmati rice	16,80
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### Desert

Strawberry Tirami su with chocolate sauce	9,80
Viennese Ice coffee „Wiener Eiskaffee“	11,20

<b>Hausgemachte Limetten-Ingwercocktail alkoholfrei</b>	0,25l	7,20
<b>Orangen-Maracuja Limonade alkoholfrei</b>	0,25l	7,20
<b>Crodino Rosso oder Biondo alkoholfrei</b>	0,175l	5,90

<b>Limoncello Spritz</b>	0,25l	8,20
<b>Lavendel Spritz</b>	0,25l	8,20
<b>Negroni</b>	12cl	8,20
<b>Sarti Rosa Spritz</b>	0,25l	8,20

Crémant de Loire Rosé Marcel Martin	0,11	7,50
Nothnagl Grüner Veltliner Smaragd 2024	1/8l	8,00
Weissburgunder „Vollmondwein“ 2025 Weingut Christ	1/8l	5,20
Cuvée Kalk & Lehm 2023, Weingut Silvia Heinrich Deutschkreutz	1/8l	7,00
Cuvée Ried Rosenberg 2022 Weingut Gerhard Markowitsch	1/8l	11,50