



RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Buffalo Mozzarella on lettuce with basil dressing and tomatoes	17,90
Cream soup from wild garlic with croutons	7,90
Breaded and deep-fried fillets of chicken on potato-lettuce with yoghurt dressing	16,80
Pan-fried fillet of Sea Bass on grilled vegetables with parsley potatoes	28,90
Sirloin Steak with solo asparagus, sauce hollandaise and panfried potatoes	32,80
Calfs lights with Viennese bread dumplings	19,90
Solo asparagus with sauce hollandaise 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

Vanilla ice parfait with fruit sauce	9,80
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Homemade lime-ginger cocktail zero alcohol	0,25l	6,20
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Limoncello Spritz	0,25l	8,20
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Lavender Spritz	0,25l	8,20
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Negroni	12cl	8,20
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Secco Rosé Weingut Pfaffl, Stetten, Weinviertel	0,1l	6,20
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Nothnagl Grüner Veltliner Smaragd 2023	1/8l	8,00
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Weissburgunder „Vollmondwein“ 2023 Weingut Christ	1/8l	5,20
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Cuvée Kalk & Lehm 2023, Weingut Silvia Heinrich Deutschkreutz	1/8l	7,00
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Cuvée Ried Rosenberg Weingut Gerhard Markowitsch, Göttlesbrunn	1/8l	11,50
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