

RESTAURANT MAGAZIN

RESTAURANT UND WEINHAUS

SEASONAL MENU

Pumpkin cream soup with oil and seeds	6,80
Goose soup with crumbling dumpling*	8,20
Breaded chicken fillets on potato-lettuce with yoghurt dressing	12,90
Terrine of goose liver with cranberries and brioche*	16,40
¼ Goose with potato-chestnut Roulade and cabbage*	34,00
Dear goulash with spatzle	22,90
Calf's lights in cream sauce with Viennese bread dumplings	18,90
Grilled fillet from pike perch on grilled vegetables with parsley potatoes	24,90

Vegetarian

Risotto from pumpkin with Grana and lettuce	14,80
Pumpkin-Potato Gnocchi with lettuce	14,80

Vegan

Vegetable curry with basmati rice	14,80
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Dessert

Chestnut "rice" with Amarena cherries*	9,90
Parfait of cinnamon on fruit stew	8,90

*Goose menu 3 courses	49,00
*Goose menu 4 courses	59,00

Homemade lime-ginger cocktail zero alcohol	0,25l	6,20
Ingwerer Spritz	0,25l	8,20
Finlandia-Vodka Spritz	0,25l	8,20
Lavender Spritz	0,25l	8,20
Negroni	9cl	8,20

"Mr.Andy" Pinot Nero Brut Rosé, Montebello della Battaglia, Italia	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