

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Cream from carrots and ginger with croutons	8,00
Breaded chicken fillets on potato-lettuce with yoghurt dressing	16,80
Roast beef with steamed vegetables and sauce Tartar	19,00
Veal roll roast with rice and lettuce	22,00
Calf's lights in cream sauce with Viennese bread dumplings	19,90
Tipps from beef fillet „Stroganoff“ with Rösti	28,00
Roasted fillet Char with lemon-capers cream and parsley potatoes	29,00
Fillet Steak from beef with green beans, gratinated potatoes and red pepper sauce	35,00

Vegetarian

Eggplant-potatoe Lasagna “Moussaka” on tomatoe sauce and lettuce	17,80
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Vegan

Vegetable curry with basmati rice	16,80
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Dessert

Viennese Apple-brioche cake on vanilla cream	9,00
Crème Brûlée with berry 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

“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