

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Pumpkin cream soup with oil and seeds	6,80
Topinambur cream soup with croutons	7,80
Breaded chicken fillets on potato-lettuce with yoghurt dressing	12,90
Terrine of goose liver with cranberries and brioche*	16,40
Medaillons of porc on apple-bacon sauce with rice	22,90
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
Dessert	
Chestnut "rice" with Amarena cherries*	9,90
"Vanillekipferl" mousse on berry stew	8,90

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