

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Cream of lobster soup with fennel strudel	11,00
Breaded chicken fillets on potato-lettuce with yoghurt dressing	16,00
Roast beef with steamed vegetables and sauce Tartar	19,00
Veal Goulash in creamy sauce with spatzle	22,00
Saddle of lamb on Ratatouille vegetables with fried potatoes	29,00
Calf's lights in cream sauce with Viennese bread dumplings	18,90
Tipps from beef fillet „Stroganoff“ with Rösti	28,00
Roasted fillet Char with lemon-capers cream and parsley potatoes	29,00
Vegetarian	
Lasagna of pumpkin in hoccoido creme with lettuce	16,80
Vegan	
Vegetable curry with basmati rice	14,80
Dessert	
Cappuccino mousse on caramel cream	9,00
Mango-Yoghurt Terrine on 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