

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Crème of garlic soup with croutons		7,90
Breaded chicken fillets on potato-lettuce with yoghurt dressing		16,80
Fillet from matjes herring on apple-leek creamsauce with salted potatoes		18,00
Lettuce with Avocados and fried prawns		18,00
2 pcs. potato dumplings with cracklings, garlic jus and coleslaw		15,80
Calf's lights in cream sauce with Viennese bread dumplings		19,90
Tipps from porc fillet „Stroganoff“ with rice		26,80
panfried fillet from pioke perch on vegetable risotto and broccoli		26,50
Vegetarian		
Eggplant-potatoe Lasagna “Moussaka” on tomato sauce and lettuce		17,80
Vegan		
Vegetable curry with basmati rice		16,80
Dessert		
Crème Brûlée with berry stew		9,00
Lemon sorbet with strawberry 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