



RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Panna Cotta from asparagus, on asparagus salad with lettuce	16,90
Cream soup from asparagus with asparagus and croutons	7,90
Breaded and deep-fried fillets of chicken on potato-lettuce with yoghurt dressing	16,80
Pan-fried fillet of Lake-Char on asparagus with parsley potatoes	28,90
Sirloin Steak with "Marchfeld" solo asparagus, sauce hollandaise and panfried potatoes	32,80
Escallop from venison deep fried with granberries and parsley potatoes or panfried on asparagus ragout with parsley potatoes	28,90
"Marchfeld" Solo asparagus with sauce hollandaise and parsley potatoes	25,90
Cordon bleue from asparagus with "hambacon" and parsley potatoes	25,90

vegetarian

Risotto from Austrian asparagus with Grana and lettuce	17,80
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vegan

Potatoe pancakes on grilled Vegetables	16,80
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Desert

Strawberry Tirami su with chocolate sauce	9,80
Viennese Ice coffee „Wiener Eiskaffee“	11,20

Hausgemachte Limetten-Ingwercocktail alkoholfrei	0,25l	7,20
Orangen-Maracuja Limonade alkoholfrei	0,25l	7,20
Crodino Rosso oder Biondo alkoholfrei	0,175l	5,90

Limoncello Spritz	0,25l	8,20
Lavendel Spritz	0,25l	8,20
Negroni	12cl	8,20
Sarti Rosa Spritz	0,25l	8,20

Crémant de Loire Rosé Marcel Martin	0,1l	7,50
Nothnagl Grüner Veltliner Smaragd 2024	1/8l	8,00
Weissburgunder „Vollmondwein“ 2025 Weingut Christ	1/8l	5,20
Cuvée Kalk & Lehm 2023, Weingut Silvia Heinrich Deutschkreutz	1/8l	7,00
Cuvée Ried Rosenberg 2022 Weingut Gerhard Markowitsch	1/8l	11,50