



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
Porcs kidneys in onion jus with rosti	19,90
"Marchfeld" Solo asparagus with sauce hollandaise and parsley potatoes	25,90
Cordon bleue from asparagus with "hambacon" and parsley potatoes	25,90

vegetarian

Potato-wild garlic roulade roasted, with Grana and lettuce	17,80
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vegan

Vegetable curry with basmati rice	16,80
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Desert

Rhubarb crème Brûlée with lemon sorbet	9,80
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Homemade lime-ginger cocktail zero alcohol	0,25l	7,20
Orangen-Maracuja Limonade zero alcohol	0,25l	7,20

Limoncello Spritz	0,25l	8,20
Lavender Spritz	0,25l	8,20
Negroni	12cl	8,20

Crémant de Loire Rosé Marcel Martin	0,1l	7,50
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 Ried Rosenberg Weingut Gerhard Markowitsch, Göttlesbrunn	1/8l	11,50