

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Pumpkin cream soup with oil and seeds		6,80
Breaded chicken fillets on potato-lettuce with yoghurt dressing		12,90
Lettuce with steamed Hokkaido pumpkin, balsamic cream and pumpkin cookie		15,90
Dear cordon bleu deep fried in pumpkin crust with cranberries and potato salad		29,50
Calf's lights in cream sauce with Viennese bread dumplings		18,90
Grilled fillet from Rosefish on grilled vegetables with parsley potatoes		24,90
Vegetarian		
Risotto from pumpkin with Grana and lettuce		14,80
Vegetable lasagna on tomato sauce with lettuce		14,80
Vegan		
Vegetable curry with basmati rice		14,80
Dessert		
Lemon ice cream with berries		8,90
Parfait of cinnamon on fruit 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