



RESTAURANT  
MAGAZIN  
RESTAURANT UND WEINHAUS  
SEASONAL MENU

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Buffalo Mozzarella on lettuce with basil dressing and tomatoes	17,90
Cream soup from wild garlic with croutons	7,90
Breaded and deep-fried fillets of chicken on potato-lettuce with yoghurt dressing	16,80
Pan-fried fillet of Sea Bass on grilled vegetables with parsley potatoes	28,90
Stew of lamb with spatzle	25,90
Sirloin Steak with Austrian asparagus and panfried potatoes	31,80
Calfs lights with Viennese bread dumplings	19,90

**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**

Vanilla ice parfait with fruit sauce	9,80
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<b>Homemade lime-ginger cocktail zero alcohol</b>	0,25l	<b>6,20</b>
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<b>Limoncello Spritz</b>	0,25l	<b>8,20</b>
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<b>Lavender Spritz</b>	0,25l	<b>8,20</b>
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<b>Negroni</b>	12cl	<b>8,20</b>
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Secco Rosé Weingut Pfaffl, Stetten, Weinviertel	0,1l	6,20
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Nothnagl Grüner Veltliner Smaragd 2023	1/8l	8,00
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Weissburgunder „Vollmondwein“ 2023 Weingut Christ	1/8l	5,20
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Cuvée Kalk & Lehm 2023, Weingut Silvia Heinrich Deutschkreutz	1/8l	7,00
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Cuvée M&M Weingut Gerhard Markowitsch, Göttlesbrunn	1/8l	10,50
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