

# RESTAURANT MAGAZIN

## WEEKLY SPECIALS

Terrine from Gooseliver with Sauce Cumberland and Brioche	15,90	
Aspic from boiled beef with raddish vinaigrette and pumpkinoil	9,90	
Cesar Salad vegetarian	9,90	
with roasted chicken breast	13,90	
Cream soup from Topinambur	7,50	
Crème of pumpkin soup with oil and seeds	6,80	
“Martini Gans ’1” ¼ peace of roasted goose with red cabbage and chestnut-potato roulade	32,00	
“Esterhazy” Roast beef with mashed potatoes with parmesan	19,50	
Fillet Steak from Angus Beef on green beans with oven potatoe	32,00	
Roasted fillet of seabas with grilled vegetables and parsley potatoes	26,90	
Tips from fillet of beef “Stroganoff” with “Rösti”	25,90	
Plug of veal with viennese bread dumplings	17,90	
<b><u>Vegetarien:</u></b>		
Mushroom Risotto with lettuce	14,80	
<b><u>Vegan:</u></b>		
Vegetable Curry with Basmati rice	14,80	
<b><u>Desserts:</u></b>		
Homemade Apple strudel	7,50	
Chestnut crem with Amarena cherrys	8,90	
<b><u>Monthly drink-recommendation:</u></b>		
Rose Sekt Mr.Andy	0,1l	5,80
Hausgemachte Limetten-Ingwersirup mit Soda ¼l		3,80
Weissburgunder „Vollmondwein“ 2023 Weingut Christ 1/8l		4,90
Blauer Zweigelt Barrique exklusiv 2020, Herbert Weber Jois 1/8l		5,70
Blaufränkisch 2021, Anita und Richard Goldenits, Tadten 1/8l		4,50
Cuvée Josanna 2020, Weingut Salzl, Illmitz	1/8l	7,00
Riesling Ried Silberbichl <sup>1</sup> 2020, Weingut Malat, Furth	1/8l	7,80
Grüner Veltliner Smaragd Ried Setzberg 2023, Weingut Nothnagl, Spitz	1/8l	6,00