

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS

SAISONKARTE

Marrow Bone with Garlic Ragout and Rye Bread (A,G,L,O,M)	12,40	
Buffalo Mozzarella with Asparagus Vinaigrette (A,D,L,O)	16,90	
Asparagus Cream Soup with Asparagus Tips (G,A,L,O)	6,80	
Pan-Fried Char Fillet on Asparagus Risotto (D,A)	26,90	
Lamb Ragout with Croquettes (A,L,M,)	23,90	
Grilled Beef Sirloin on Asparagus with Hollandaise Sauce and Potato Pancakes (C,G,A,L,O,F)	31,50	
Vegetarisch		
Solo Asparagus with Hollandaise and Boiled Potatoes or with Grilled Ham (C,G,O,L,M,A)		25,90 29,90
Asparagus Risotto with Grana Padano and Salad (G,L,O,A)	16,80	
Vegan		
Potato Pancakes with Grilled Vegetables (A)	14,80	
Solo Asparagus with Boiled Potatoes (A,C,G)	25,90	
Dessert		
Parfait with Fruit Sauce (G,C,O)	8,90	
Limoncello Spritz	0,11	5,80
Finlandia Cucumber Mint Spritz	0,11	5,80
Hausgemachte Limetten-Ingwercocktail alkoholfrei	¼l	6,20
“Mr.Andy” Pinot Nero Brut Rosé, Montebello della Battaglia, Italia	0,11	6,20
La Petite blanc de blanc Sekt, Weingut Wolfgang Seher, Platt	0,11	5,80
Grüner Veltliner Smaragd Achleiten 2023, Weingut Jäger Weissenkirchen	1/8l	12,50
Weissburgunder „Vollmondwein“ 2023 Weingut Christ	1/8l	5,20
Chardonnay Bourgogne, 2021 Côte d’or Roux Pere & Fils	1/8l	10,50
Cuvée Josanna 2021, Weingut Seewinkelhof Salzl Illmitz	1/8l	7,00