

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
SEASONAL MENU

Baked chicken fillets on potato leaf salad with yogurt dressing		12,40
Mixed Leaf Salad with Prawns, Avocado and Balsamic Cream		14,90
Cold cucumber soup with dill		6,80
Pan-Seared Char Fillet with Chanterelles and Parsley Potatoes		26,90
Grill mix (pork, poultry, and beef) on grilled vegetables and fried potatoes, herb butter		26,90
Vegetarian		
Chanterelles à la Crème with Bread Dumplings		21,90
Chanterelle Risotto with Grana Cheese and Leaf Salad		16,80
Roasted chanterelles with egg, parsley potatoes, and leaf salad		21,90
Vegan		
Potato Fritters on Grilled Vegetables		14,80
Dessert		
Iced coffee with whipped cream		8.90
Vanilla ice cream with chocolate sauce		7.80
Cottage cheese apricot dumplings		8,90
Limoncello Spritz	0,1l	5,80
Finlandia Cucumber Mint Spritz	0,1l	5,80
Hausgemachte Limetten-Ingwercocktail alkoholfrei	¼l	6,20
“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