

RESTAURANT
MAGAZIN
RESTAURANT UND WEINHAUS
EASTER MENU 2026
MARCH 28TH – APRIL 6TH

Buffalo Mozzarella with zucchini cream, anchovy fillets, basil salad
and dried tomatoes (A,D,L,O) 17,90

Cream soup from wild garlic with croutons (A,G,L) 7,90

Pan-fried fillet of Sea Bass on grilled vegetables with parsley potatoes (D,A) 28,90

Stew of lamb with spatzle (A,L,M,) 25,90

“Easter Ham” with wild Garlic-potato cream and carrots (A,C,G,M) 18,80

Breaded and deep-fried leg of Rabbit with parsley potatoes (A,D,L,O) 21,50

vegetarian

Potato-wild garlic gnocchi with browned butter, cherry tomatoes,
Grana and lettuce (A,C,G) 17,80

vegan

Vegetable curry with basmati rice (A) 16,80

Desert

Vanilla ice parfait with fruit sauce (A,C,G) 9,80

Hausgemachte Limetten-Ingwercocktail alkoholfrei 0,25l **6,20**

Limoncello Spritz 0,25l **8,20**

Lavendel Spritz 0,25l **8,20**

Negroni 9cl **8,20**

Secco Rosé Weingut Pfaffl, Stetten, Weinviertel 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

Cuvée M&M 2020 Weingut Gerhard Markowitsch 1/8l 10,50