

MEIEREI AT STADTPARK

18.00 - 22.00

Confited **Parsley Root** with Emmer Wheat, Griff Carrot & Tarragon (A)(C) 20
2018 Sauvignon Blanc 'Gamlitz', Sattlerhof / Gamlitz

or

Steamed & marinated **Romaine Lettuce** with Cous Cous, Wild Boar, Bell Pepper & Mint (A)(L)(M) 19
2022 Grüner Veltliner 'Dürnstein', Pichler-Krutzler / O.-Loiben

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Bouillabaise of Freshwater Fish with Fennel & preserved Apple Pepper (D)(C)(L)(M) 18
2022 Weissburgunder, Kellerei Terlan / Südtirol

or

Braised, preserved & marinated **Pumpkin Variety** with Physalis & Kohlrabi (C)(C)(C) 21/26
2021 Zierfandler 'Gumpoldskirchen', Gebeshuber / Gumpoldskirchen

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Pheasant Legs with fried Onion, Chervil & braised Pointed Cabbage (A)(C)(L)(C) 19/25
2021 Furmint 'Stein', Weninger / Horitschon

or

Grilled **Carp** with crispy Polenta, Beetroot, Kale & Sheep's Fresh Cheese (D)(C)(C)(L) 24/29
2021 Haloze Blanc, VINO GROSS / Slovenia

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Crispy grilled **Lambbelly** with glazed Broccoli, Citrus Fruits & Pericon (C)(L) 29
2019 Pannobile, P. ACHS / GOLS

or

Charcoal grilled Filet of **Domestic Pig** with Buckwheat, Sweet Potato & Meyer Lemon (C)(L) 29
2017 Blaufränkisch 'Bela Joska', Wachter-Wiesler / Deutsch-Schützen

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Selected **Cheeses** (4 Piece) from our Meierei (C)
2018 Late Bottled Vintage / Dow's / Douro

or

Poached **Pear** with Sage, caramelized Chocolate, Hazelnuts & Yogurt Ice Cream (C)(C) 14
2021 Beerenauslese Cuvée, Feiler-Artinger / Rust

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Pistachio Nougat Dumplings with Cherry-Rum Sauce & Medlar Kernel Ice Cream (A)(C)(C)(C) 14
2021 Piece of Cake, 7Radku / Slovakia

or

Crispy **Poppy Seed Soufflé** with preserved Apples, Chestnut Ice Cream & spiced Milk (A)(C)(C)(C) 14
2011 Rotgipfler-Zierfandler Auslese, Freigut Thallern / Gumpoldskirchen

Menu 4 COURSE 66,66 + 33,33 WITH Wine
5 COURSE 77,77 + 39,39 WITH Wine
6 COURSE 88,88 + 46,46 WITH Wine
MENU WITH CHEESE AND/OR DESSERT

Beef Tartare with Avocado, Mustard, Black Garlic & Sourdough Bread (A)(C)(L)(F)(M) 18/21

Veal 'Beuscherl' with Chive Dumpling & Majoram (A)(C)(C)(C)(M) 18/22

Ragout of Wild Hare with Cabbage Variety, Black Walnut & crispy Curd Cheese Bread (A)(C)(C)(H)(C) 21/25

Wiener Schnitzel from Milk-Fed Veal with Early Potatoes (A)(C)(C) 25
with Potato-Cabbage Lettuce Salad (A)(C)(C)(L)(M) 27

'Steirereck' **Kaiserschmarr'n** with Damson Ragout (30 minutes) (in Menu for 2 Pers.) (A)(C)(C) 15

COVER CHARGE 3,50

You are welcome to Exchange our classic Dishes in your Menu

ALLERGY INFORMATION

(A)-Gluten / (B)-Crustacean / (C)-Eggs / (D)-Fish / (E)-Peanut / (F)-Soya / (G)-Milk / (H)-Nuts / (L)-Celeriac, Celery
(M)-Mustard / (N)-Sesame / (O)-Hydrogen Sulfide / (P)-Lupin / (R)-Molluscs