

MEIEREI AT STADTPARK

18.00 – 22.00

Asparagus Salad with Chervil, Organic Egg, Radish, Elderflower & Linseeds ©©©© 24
2021 Sauvignon Blanc 'Sommelier Friends', Jaunegg / Eichberg-Trautenburg

or

Stained **Salmon Trout** with Fennel, Chupetinhos & Citrus Fruits ©©© 26
2022 Morillon 'Ehrenhausnen', Maitz / Ehrenhausen

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Bouillabaise of Freshwater Fish with Savoy Cabbage, Fennel & salted Capers ©©©© 22
2022 Zierfandler "Ötzler", Alphart am Mühlbach / Traiskirchen

or

Braised & filled **Pointed Pepper** with Elderflower, Emmerwheat & Goat's Fresh Cheese ©©©© 24/29
2021 Táganan Tinto, Bodega Envinata / Tenerife

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Grilled **King Oyster Mushrooms** with Celery, Redcurrant & Pearl Barley ©©©© 24/27
2023 "Vogelfrei white"(CB, GB, PF), Sadie Family, Swartland / South Africa

or

Grilled **Carp** with Spinach of Lamb's Lettuce, creamy & crispy Quinoa & Radish ©©© 29/36
2019 Chablis 1erCru 'Fourchaume', Christophe et Fils / Burgundy – France

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Charcoal grilled **Domestic Pig** with Green Asparagus, Golden Beet, Lime & Leek ©© 29
2017 St. Laurent 'Frauenfeld', Johanneshof-Reinisch / Tattendorf

or

Kid Goat with young Peas, Sugar Snaps & Rhubarb ©©© 34
2017 Blaufränkisch 'Bela Joska', Wachter-Wiesler / Deutsch-Schützen

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Selected **Cheeses** (4 Piece) from our Meierei ©
2018 Late Bottled Vintage Port, Dow's / Portugal

or

Black Currant with Lemon Savoury, Basil Granitée & Citrus Herbs ©©©© 15
2017 Sparkling wine 'Reserve Rosé Brut', Zuschmann-Schöfmann / Martinsdorf

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Crumble Cake & Compote of Rhubarb with Coconut Praliné & Vanilla Ice Cream ©©©© 18
2011 Riesling 'Erdener Treppchen' Spätlese, Dr. Loosen / Bernkastel – Mosel

or

Chocolate Tarte with Sage, infused Pears, Szechuan Pepper & Pear Sorbet ©©© 18
2011 Rotgipfler-Zierfandler Beerenauslese, Freigut Thallern / Gumpoldskirchen

Menu

4 COURSE 85,-

5 COURSE 99,-

6 COURSE 110,-

+ 42,- WITH

+ 49,- WITH

+ 56,- WITH

Wine

MENU WITH CHEESE AND/OR DESSERT

Beef Tartare with Avocado, Mustard, Black Garlic & Sourdough Bread ©©©©© 22/28

Veal 'Beuscherl' with Chive Dumpling & Majoram ©©©©©© 22/28

'Steirereck' **Goulash** White Bread Leek Slice ©©©© 22/28

Wiener Schnitzel from Milk-Fed Veal with Early Potatoes ©©© 29
with Potato-Lamb's Lettuce Salad ©©©©© 32

'Steirereck' **Kaiserschmarr'n** with Damson Ragout (30 minutes) (in Menu for 2 Pers.) ©©© 18

COVER CHARGE4

You are welcome to Exchange our classic Dishes in your Menu
We ask for your understanding that alterations will incur a surcharge

ALLERGY INFORMATION

©-Gluten / ©-Crustacean / ©-Eggs / ©-Fish / ©-Peanut / ©-Soya / ©-Milk / ©-Nuts / ©-Celeriac, Celery
©-Mustard / ©-Sesame / ©-Hydrogen Sulfide / ©-Lupin / ©-Molluscs