

# MEIEREI AT STADTPARK

## 18.00 - 22.00

**Asparagus Salad** with Chervil, Organic Egg, Radish, Elderflower & Linseeds ©ℓⓂⓄ 21  
2022 Alvarinho 'Terramatter', Soalheiro / Portugal

or

Stained **Salmon Trout** with Fennel, Chupetinhos & Citrus Fruits ⓂⓄⓄ 19  
2021 Pinot Blanc & Pinot Gris, Weingut Wörner / Pfalz - Germany

|

**Bouillabaise of Freshwater Fish** with Tomato, Capers, Potato & Courgettes ⓂⓄⓄℓⓂⓄ 21  
2022 Furmint 'S', Wetzler / Hungary

or

Braised **Pointed Cabbage** with Einkorn, Salted Plum, Apple & Corn Lettuce ⓂⓄℓⓄ 21/26  
2022 Grüner Veltliner 'Cement', Weingut Esterhazy / Eisenstadt

|

**Black Pudding Ravioli** with Lentils, Pak Choy & Beets ⓂⓄⓄℓⓄ 19/25  
2021 Langhe Nebbiolo, Cascina delle Rose / Piemonte

or

Grilled **Carp** with Quinoa, salted Lemon, Sweet Potato & preserved Chicory ⓂⓄⓄ 25/30  
2021 Zierfandler 'Gumpoldskirchen', Gebeshuber / Gumpoldskirchen

|

Crispy **Duck Leg** with wild Broccoli, Swiss Chard & roasted Slice of Curd ⓂⓄⓄⓂ 29  
2014 Sumoll 'Radical', Mont- Rubi / Penedès

or

Charcoal grilled **Domestic Pig** with Green Asparagus, Chupetinho Chili & crispy baked Chickpeas ⓄⓄⓄ 29  
2017 Blaufränkisch 'Bela Joska', Wachter-Wiesler / Deutsch-Schützen

|

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

or

**Gooseberry Sorbet** with Lemon Variety & Buttermilk © 14  
2021 Beerenauslese Cuvée, Feiler-Artinger / Rust

|

**Pistachio Nougat Dumplings** with Kornel Cherry-Portwine Sauce & Medlar Kernel Ice Cream ⓂⓄⓄⓂ 14  
2011 Rotgipfler-Zierfandler Auslese, Freigut Thallern / Gumpoldskirchen

or

**Rhubarb Compote** with White Chocolate, Bisquit & Sorrel Sorbet ⓂⓄⓄⓂ 14  
2021 Rosenmuskateller, Kloster am Spitz / Purbach

**Menu** 4 COURSE 66.66 + 33.33 WITH Wine  
5 COURSE 77.77 + 39.39 WITH  
6 COURSE 88.88 + 46.46 WITH  
MENU WITH CHEESE AND/OR DESSERT

**Beef Tartare** with Avocado, Mustard, Black Garlic & Sourdough Bread ⓂⓄⓄℓⓂⓄ 19/22

**Veal 'Beuscherl'** with Chive Dumpling & Majoram ⓂⓄⓄⓄⓄⓄⓄ 18/22

'Steirereck' **Goulash** White Bread Leek Slice ⓂⓄⓄⓄℓ 18/22

**Wiener Schnitzel** from Milk-Fed Veal with Early Potatoes ⓂⓄⓄ 25  
with Potato-Lamb's Lettuce Salad ⓂⓄⓄⓄℓⓂ 27

'Steirereck' **Kaiserschmarr'n** with Damson Ragout (30 minutes) (in Menu for 2 Pers.) ⓂⓄⓄ 16

**COVER CHARGE** 3,50

You are welcome to Exchange our classic Dishes in your Menu

### ALLERGY INFORMATION

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