

Dinner menu Monday, December 04

	regular	large
cream of cauliflower soup <small>GAO</small>	4,80	5,90
Consommé with meat strudel <small>CAGLM</small>	4,80	5,90
Green salad with goat cheese, walnuts and beans <small>CMHO</small>		12,80
Green Salad with avocado, warm potatoes, pumpkinseed oil <small>CMHOF</small>		11,80
Green salad with smoked trout, red beet and horseradish <small>CMO</small>		14,80
Potatoe- and green salad with breaded chicken <small>CAMO</small>		12,80
Green salad with fried black pudding, red beet and horseradish <small>CAMO</small>		11,80
Endive Salad with fried potatoes, bacon and pumpkinseed oil <small>CMO</small>		12,80
Steamed organic fennel hearts with bulgur <small>GL</small>		13,80
Organic Carinthian cheeseravioli with butter <small>ACG</small>		14,50
Breaded chicken served with potatoe- and green salad <small>ACGMO</small>		14,80
Neck of pork, cabbage salad and bread dumpling <small>ACGML</small>		14,80
Lights from organic veal with bread dumpling <small>ADLGMO</small>		17,80
Boiled fillet of beef with spinach a la creme, shredded potatoes and two dips <small>GL</small>		20,80
Viennese Schnitzel (organic veal) with potatoe mayonnaise and green salad <small>ACMO</small>		24,80
Organic steak with onions and parsley potatoes <small>GAO</small>		25,00
Herring in sour cream with fried potatoes and bacon <small>CDGM</small>		13,80
Fried Pike filet with potatoes, tomatoes and salad <small>CMGAO</small>		18,80
Mousse au chocolat cake <small>CGF</small>		5,50
Applecrumble with sour cream and cinnamon <small>GHC</small>		6,50
Chestnut cream with cranberries and whipped cream <small>G</small>		7,00
Cheese dumplings with compote and buttered breadcrumbs with cinnamon <small>CAG</small>		9,00

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