

Dinner menu Wednesday, April 17

	regular	large
Cream of pea soup with green aparagus <small>AGL</small>	4,80	5,90
Viennese potatoe soup <small>ALG</small>	4,80	5,90
Consommé with meat strudel <small>CAGLM</small>	4,80	5,90
Green salad with goat cheese, bean and tomatoes <small>GMO C</small>		12,80
Green Salad with avocado, warm potatoes, pumpkinseed oil <small>CMHOF</small>		11,80
Green salad with smoked salmon, red beet and horseradish <small>CMO</small>		14,80
Green and potato salad with breaded chicken <small>CALMO</small>		11,80
Green salad with fried black pudding, red beet and horseradish <small>CAMO</small>		11,80
Green salad with fried potatoes, bacon and pumpkin seed oil <small>CMO</small>		12,80
Green salad with organic roast beef, green asparagus and moustard vinaigrette <small>CMO</small>		14,80
Spinach fetachese ravioli with butter and cheese <small>CAG</small>		14,50
Aspergus (Marchfeld) with butter and organic potatoes <small>GO</small>		19,80
and ham		5,50
Pasta with ham and green salad <small>CAG</small>		13,80
Breaded chicken served with poetatoe- and green salad <small>ACGMO</small>		14,80
Neck of pork, cabbage salad and bread dumpling <small>ACGML</small>		14,80
Organic boiled fillet of beef, shredded potatoes, turnip cabbage and two dips <small>GLMA</small>		20,80
Viennese Schnitzel (organic veal) with potatoe mayonnaise and green salad <small>ACMO</small>		24,80
Organic steak with fried potatoes <small>AMO</small>		25,00
Herring in sour cream with fried potatoes and bacon <small>CDGM</small>		13,80
Fried pike perch with viennese tomatoes, parsley potatotes and green salad <small>ADNOG</small>		18,80
Mousse au chocolat cake <small>CGF</small>		5,50
Apple rhubarb crumble with sour cream and cinnamon		6,50
Cream of chestnuts with cherries and cream <small>G</small>		7,00
Cheese dumplings with compote and buttered breadcrumbs <small>CAG</small>		9,00

