

Speisekarte vom Wednesday, April 24

DISH OF THE DAY

Consommé of beef with bone marrow dumplings C A G L O

Cream of carrot-celery soup L G O

Pepper-Kraut soup L O G

Consommé with meat strudel C A G L M

Green salad with goat cheese, walnuts and beans C M H O

Green Salad with avocado, warm potatoes, pumpkinseed oil C M H O F

Green salad with smoked salmon, red beet and horseradish C M O

Green and potato salad with breaded chicken C A L M O

Green salad with fried black pudding, red beet and horseradish C A M O

Green salad with organic roast beef, green asparagus and moustard vinaigrette
C M O

Green salad with fried potatoes, bacon and pumpkin seed oil C M O

Spinach fetachese ravioli with butter and cheese C A G

Aspergus (Marchfeld) with butter and organic potatoes G O
and ham

Breaded chicken served with poetatote- and green salad A C G M O

Organic Smoked meat (Porc) with lentils and a dumpling C A G L O

Neck of pork, cabbage salad and bread dumpling A C G M L

Boiled filet of beef, shredded potatoes, spinach, two dips G L O

Viennese Schnitzel (organic veal) with potatoe mayonnaise and green salad A C M
O

Herring in sour cream with fried potatoes and bacon C D G M

Fried calamari with vegetables and potatoes G

Mousse au chocolat cake C G F

Poppy seed cake with chocolate sauce and whipped cream C H G

Apple rhubarb crumble with sour cream and cinnamon

Chestnut cream with cranberries and whipped cream G

Sweet cheese dumpling with breadcrumbs and sour cherry compote C A G