

Lunch menu for Friday, April 26

DISH OF THE DAY

Consommé with meat strudel CAGLM
 Deepfried cod with potatoesalad CAGMO
 11,30

	regular	large
cream of asparagus soup <small>AGO</small>	5,90	6,90
Red lentilsoup withyogurt and cilantro <small>G</small>	4,80	5,90
Consommé of beef with bone marrow dumplings <small>CAGLO</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 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 roast beef and asparagus and mustardvinaigrette <small>CMO</small>		14,80
Organic Carinthian cheeseravioli with butter <small>ACG</small>		14,50
Aspergus (Marchfeld) with butter and organic potatoes <small>GO</small>		19,80
and ham		5,50
Lasagne (beef and pork organic) <small>AGLO</small>		14,80
Breaded chicken served with poetatote- and green salad <small>ACGMO</small>		14,80
Neck of pork, cabbage salad and bread dumpling <small>ACGML</small>		14,80
Boiled filet of beef, shredded potatoes, spinach, two dips <small>GLO</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 filet with potatoes, tomatoes and salad <small>CMGAO</small>		18,80
Mousse au chocolat cake <small>CGF</small>		5,50
Poppy seed cake with chocolate sauce and whipped cream <small>CHG</small>		6,00
Apple rhubarb crumble with sour cream and cinnamon		6,50
Chestnut cream with cranberries and whipped cream <small>G</small>		7,00
Sweet cheese dumpling with breadcrumbs and sour cherry compote <small>CAG</small>		9,00

