



## RECOMMENDATION

### STARTERS:

Goose soup with Schöberl (mini choux pastry dough)	€ 7,90
Carpaccio of beef tenderloin with pickled porcini mushrooms, Truffle dressing & fresh grana	€ 18,90

### MAINS:

Classic Martinigansl with baked apple, red cabbage, Potato dumplings and cranberries	€ 29,90
Roasted duck breast with caramelized pear, Red cabbage and princess potatoes	€ 27,90
Roe deer goulash from Austrian game with homemade potato dumplings and cranberries	€ 27,90

### DESSERT:

Chestnut panna cotta with plum roaster and fresh whipped cream	€ 9,50
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SCHILCHER STURM <sup>1</sup> / <sub>4</sub>	€ 5,10
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### FROM THE PFERSCHY SEPER WINERY, MÖDLING

Dusty Chardonnay, still yeast cloudy, just fermented <sup>1</sup> / <sub>8</sub>	€ 4,90
Young wine cuvée "Springinkerl" <i>available from 07.11.2024</i> <sup>1</sup> / <sub>8</sub>	€ 4,90

Cover € 3.20 (bread, olives, cheese and cloth napkin)