

Our wine recommendations:

White wine by the glass ^o
of your choice
referring to our wine list
glass 1/8 l € 5,00

Red wine by the glass ^o
of your choice
referring to our wine list
glass 1/8 l € 5,50

Beerenauslese ^o
Weingut Esterházy, Eisenstadt, Neusiedlersee
glass 5 cl € 5,40
bottle 0,375 l € 32,00

4-course menu per person € 41,00

**with wine accompaniment
and 1 bottle mineral water
per person € 55,00**

**The team of Hotel & Restaurant Stefanie wishes
a pleasant and enjoyable evening!**

Allergen information according to Codex recommendations:

A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish / E: peanuts
F: soy / G: milk or lactose / H: edible nuts / L: celery / M: mustard / N: sesame
O: sulphites / P: lupines / R: molluscs

Vienna, in October 2019

Autumn Delicacies

Duet of goose
Smoked goose breast and praline of goose liver
on celery salad, with salty pumpkin-seed brittle ^{G,L,O}
€ 13,90



Cream soup of parsnips
served with puff-pastry with pumpkin-seeds ^{A,C,G,L}
€ 5,90



Crown roast of deer – medium fried
on mountain cranberry jus,
with brown bread dumpling and glazed chestnuts ^{A,C,G,L,O}
€ 25,90

or

Fried monkfish
with polenta biscuits, chioggia turnip and
spume of pumpkin-seed oil ^{A,D,G,L}
€ 21,90

Vegetarian:

Breaded & deep-fried
Cordon bleu of pumpkin
with herb potatoes and Sauce Tyrolienne ^{A,C,G,M,O}
€ 14,90



Sheet cake of pumpkin
on carpaccio of pears, with chestnut ice-cream ^{A,C,G,H}
€ 8,90