



Pumpkin Season

	Euro
Beef consomme ^L with savoury pumpkin-seed sponge ^{A,C,G}	4,60
„Schwarzataler“ bacon with marinated pumpkin salad ^{N,O} and rocket ^{L,M,O}	8,40
Leg of lamb - braised with rosemary ^{A,L,O} with fried pumpkin-seed polenta ^{A,C,G} and creamed kale ^G	18,90
Savoury pumpkin „Guglhupf“ (Bundt cake) ^{A,C,G} with root vegetables ^L and herb sauce ^{A,G,O}	10,90
Fried fillet of sea bass ^{A,D} on purée of pumpkin and potatoes ^{G,O} , with leaf spinach ^G	16,60
„Powidltascherl“ (stuffed tartlets with plum jam) ^{A,C} in butter-breadcrumbs ^{A,G} with vanilla cream ^G and morello cherries ^O	7,20

Our wine recommendations:

Riesling Wagram Schotter ^O	1/8 l	5,10
Nimmervoll, Engelmansbrunn, Wagram	0,75 l	29,50
St. Laurent ^O	1/8 l	4,80
Vinum Pannonia Allacher, Gols, Neusiedlersee	0,75 l	28,00

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