



Mushroom Season

	Euro
Cream soup of chanterelles ^{G,O} with whole-grain croutons ^{A,C,F,G,H,N}	4,60
Breast of corn-fed poulard - wrapped in bacon with gratin of potatoes and porcini ^G and Veltliner cabbage ^O	15,90
Oven-fresh strudel of mushrooms and polenta ^{A,C,G} on ragout of celery ^{G,L} and rocket	10,30
Creamed goulash of chanterelles ^{G,O} with sliced bread dumplings ^{A,C,G} and small leaf salad ^{L,M,O}	12,90
Grilled fillet of Danube catfish ^{A,D} on risotto of mushrooms ^{G,O}	15,20
Iced „Kaiserschmarren“ (browned omelette) ^{A,C,F,G,H} with homemade stewed plums ^O and whipped cream ^G	7,30

Depending on the weather conditions, **fresh porcini** are available!

Our wine recommendations:

Riesling Wagram Schotter ^O	1/8 l	5,10
Nimmervoll, Engelmansbrunn, Wagram	0,75 l	29,50
„Wiener Rakete“ („Viennese rocket“)		
Gemischter Satz red ^O	1/8 l	5,50
Summer freshness in the glass - sparkling & cool!	0,75 l	31,00
Ambrositsch, Vienna		

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