



Asparagus season

	Euro
Salad of green and white asparagus ^{N,O} with „Schwarzataler“ bacon	12,90
Cream soup of asparagus ^{A,G,O} with crayfish ^B	4,90
Tagliatelle with ragout of asparagus ^{A,C,G,O} Served with Parmesan cheese shavings ^G and cherry tomatoes ^G	10,90
Fresh asparagus „Marchfeld“ ^G accompanied by parsley potatoes ^G and Sauce Hollandaise ^C	13,90
<u>for choice with</u> Medallions from saddle of veal ^{L,O}	22,50
<u>or with</u> Fried fillet of salmon trout ^{A,D}	17,90
White caramel-chocolate mousse ^{C,FG} on ragout of rhubarb ^O and fresh raspberries	7,20

Our wine recommendations:

Gelber Muskateller Göttweiger Berg ^O Edlinger, Kremstal, Niederösterreich	1/8 l 4,50 0,75 l 26,00
Zweigelt ^O Hagn, Mailberg, Weinviertel	1/8 l 4,50 0,75 l 26,00

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