

## TODAY WE RECOMMEND

**Goulash soup** € 7,90

**Roast venison**

with spätzle and red cabbage € 26,90

**Bacon dumplings**

on beer-braised sauerkraut €13.80

**Beetroot risotto**

with goat cheese and arugula €14.90

with goat cheese, arugula, and roasted chicken breast €20.40

## DESSERTS

**Home-made cakes of the day** € 4,50

**Kaiserschmarrn**

served with mashed apples and stewed plums € 15,90

Food will be served until 4.30 pm

## WINTER DRINKS

**Hot Aperol with orange** € 7,20

**Homemade red mulled wine** € 4,50

**Homemade apple punch** (no alcohol) € 3,90

**Freshly squeezed apple carrot ginger juice** € 5,60

**Home-made egg nogg** served in a small waffle with cream € 3,90

**Home-made iced tea** € 3,80

## DRINK RECOMMENDATION

### SPARKLING WINE

#### **Bründlmayer Brut Rosé**

Winery Bründlmayer, Niederösterreich, bottle 0,75 l € 52,00

### LETS RAISE A GLASS

#### **Gin Tonic € 13,00**

Le Tribute Gin, Le Tribute Tonic, lemon

#### **Paloma € 13,00**

Tequila Don Julio, lime, pink grapefruit lemonade

#### **Moscow Mule € 13,00**

Vodka Belvedere, ginger beer, lime, mint

#### **Campari Soda € 9,00**

### WHITE WINE

#### **Grüner Veltliner „Federspiel“**

Winery Domäne Wachau, Niederösterreich, Austria 1/8 l € 5,70

### RED WINE

#### **The Legends Cuvée**

Winery Scheiblhofer, Burgenland, 0,75 l € 44,00

#### **Bela Rex**

2021, Winery Gesellmann, Burgenland, 0,75 l € 89,00