Gasthaus Branderhofstube

WILDPARK

TODAY WE RECOMMEND

Sweet potato cream soup
with roasted pine nuts and arugula pesto € 7,90

Pork Sausage "St. Johanner" with bread, horse radish, mustard € 7,50

Beet root spätzle
with feta cheese, rocket and walnuts € 15,90

Homemade potato gnocchi
with wild garlic pesto, tomatoes & arugula €16.90
additionally grilled **chicken strips** €22.40

Asparagus risotto with sauce hollandaise & parmesan cheese € 17,50
additionally with **roast veal schnitzel** € 27,50

DESSERTS

Assorted cakes of the day € 4,80

Kaiserschmarrn with mashed apples and stewed plums € 15,90

Food will be served until 4.30 pm

SPRING DRINKS

Home-made apricot cocktail
non-alcoholic € 6,30 with prosecco € 8,20

Grüner Veltliner „Federspiel"
Winery Domäne Wachau, Niederösterreich, glass 1/8 l € 5,70

Zweigelt Rosé
Winery Bründlmayer, Niederösterreich, glass 1/8 l € 5,70

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

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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