

Vegetarian Menu 12:00-15:30 o'clock

Starters

Blue mould cheese ravioli Rhubarb - strawberry chutney / cress sorbet / burned cashew nuts / sweet wine gel / cinnamon sponge	10,50
Forest, river & meadow trail Mushrooms / painted herbs / sesame - poppy praline / cucumber / yoghurt	9,50
Inspiration of tomato rarities Cracked mozzarella / olives / basil	9,00

Soups

Vegan Miso Soup Glass noodle / coriander / marinated tofu / broad beans	5,50
Foam soup from the Kohlrabi leaf Lemon - chickpea cream	6,00
Velouté of white asparagus & vanilla Nettle - Muscat ravioli	5,50

Salads

Small salad-vegetable patch	4,40
Big salad-vegetable patch	5,80
Rucola salad with parmesan old balsamic vinegar – braised tomatoes	8,00
Corn salad with roasted mushrooms core oil - cress	8,00

Choose between six different marinades

core oil dressing / balsamic dressing / yoghurt dressing / French dressing /
 vinaigrette / raspberry dressing

Main dishes

Weissenseer "Veggie Burger"	10.50
Vegetables small loaf / fried crunchy potato / gherkins / feta cheese / tomato juniper salsa / chilli mint dip	
Stuffed polenta - vegetable tart	13,50
Colorful asparagus / root vegetables / braised tomatoes / elderberry / truffle foam / parmesan	
Creamy Emmerkorn - Morel Risotto	13,50
Colored oven vegetables / parsley mousseline / lemon foam / truffle	
Red beet spaghetti	11,50
Foam of curcuma / feta cheese / meadow herbs	
Samosa of forest and cultivated mushrooms	12,50
Nettle cream / young garden vegetables / red chili - ginger foam / sprouts	
Red Lentils - wholegrain gnocchi	12,50
White asparagus / young leaf spinach / basil / orange	
Young early summer vegetables sauté	11,50
Peanut - soy foam / tofu / oil seeds / marinated sprouts	
Homemade tagliatelle	9,50
Olive oil / peppers / garlic / chili / fresh parmesan	

Desserts

Caramelised carpaccio of the beetroot	9,50
Banana ice / chocolate - mango cannelloni / lime butter	
Aubergine - vanilla parfait	10,50
"After Eight" soufflé with liquid core / baumkuchen / passion fruit	

We stand for truly well made, 100% fresh and high-quality vegetarian food. **It's why we will spare no efforts to meet our own high standards in combining extraordinary cuisine with our passion and delight in experimentation.** Our seasonal ingredients are predominantly supplied by trusted regional partners.

Wines : 1/8 l

White

2016	Grüner Veltliner „Nussberg“ – Wieninger (Wien)	€ 6,00
2015	Riesling „Nussberg“ – Wieninger (Wien)	€ 5,00
2016	Welschriesling – Sabathi (Steiermark)	€ 5,50
2016	Gemischter Satz – Wieninger (Wien)	€ 5,50
2016	Roter Veltliner „Symphoniker“ – Setzer (Niederösterreich)	€ 5,50
2013	Sauvignon Blanc „Obegg“ – Skoff (Steiermark)	€ 7,00
2015	Pinot Blanc „Klostersatz“ – Pichler-Krutzler (Wachau)	€ 5,50
2009	Cuvee „Imperial Weiss“ – Schloss Halbtorn (Burgenland)	€ 7,00
2015	I frati Lugana – Ca Die Frati (Italien)	€ 5,00
2015	Pouilly Fume (SVB) – Laporte (Frankreich)	€ 6,00

Rose

2015	Fräulein Rose vom Döbling – Mayer (Wien)	€ 5,00
------	---	--------

Red

2006	Blaufränkisch „C3“ – Iglar (Burgenland)	€ 6,50
2015	Merlot „Unplugged“ – Hannes Reeh (Burgenland)	€ 6,50
2009	Zweigelt Reserve „Koenigsegg“ – Schloss Halbtorn (Burgenland)	€ 6,50
2013	Cabernet Sauvignon Reserve – Salzl (Burgenland)	€ 6,50
2014	Cuvee „Das Phantom“ – Kirnbauer (Burgenland)	€ 6,50
2012	Chianti Classico „Villa Antinori“ – Antinori (Italien)	€ 6,50
2013	Botrosecco (Cabernet) – Antinori (Italien)	€ 6,50
2003	Crianza Reserva (Tempranillo) – Vall Sanzo (Spanien)	€ 6,00

Open Champagner/ Prosecco / Cremant: 0,1 l

Drappler Champagne	€ 6,00
Cattin Cremant	€ 5,00
Col de Lutla Prosecco	€ 5,00