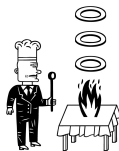


## Wine Bar Menu

<b>Snacks</b>	Bread (baguette, wholemeal bread)	1.50
	Changing spread and bread	2.50
	Topinky (deep-fried bread with garlic)	2.50
	Pistachio nuts	3.50
	Gouda cheese, olives and pickled garlic	4.50
<b>Plates</b>	Cheese Plate	13.00
	Selection of cheese from Germany and France	
	Spanish Plate	11.00
	Cecina de Leon, air-cured, lightly-smoked beef from Spain with "Flower of the Oil" (finest olive oil from Nunez de Prado) and black pepper	
	Brandenburg Plate	13.00
	Selection of Salami, ham, Sausage and goat's cheese from some of the best regional producers	
	Vienna Plate	12.00
	Mangalitza ham boiled on the bone, served with horseradish	
	Piggy Plate	9.00
	Organic lardo and spiced & herb-flavoured speck from the woolly Mangalitza pig	
<b>Starters</b>	Spring salad with sprouts, wild herbs and croutons	small/large 7.50/12.50
<b>Soups</b>	Wild garlic (ramson) soup with ham from Tirol	6.50
	Asparagus soup with woodruff	7,50
<b>Starters</b>	Salad of raw asparagus and scallops with tarragon	9.50
	Carpaccio of smoked saddle of veal with spring onion and raspberry vinegar	9.50
	Small pork schnitzel with Styrian-style potato salad	9.00
	Oxtail raviolo with big beans	10,00
<b>Main courses</b>	Homemade pasta with wild garlic pesto and Parmesan	12.50
	Asparagus with Sauce Hollandaise and potatoes	17,00
	Asparagus with Sauce Hollandaise potatoes and ham with rosemary	19,00
	Asparagus with Sauce Hollandaise potatoes and small schnitzel	21,00
	Fried Vandance (fish) with nettle spinach and pearl barley with Dijon mustard	20.00
	Braised ox cheeks with fried asparagus	20.00
	Entrecôte (approximately 300g, smaller was Carpaccio) of Simmentaler heifer with herb butter and small salad	27,00
<b>Desserts</b>	Rhubarb soup with buttermilk ice cream	7,50
	Homemade vanilla ice cream with pumpkin seed oil	4.50
	Sweet dumpling filled with plum butter and marzipan (20 min preparation time)	5.50
	Iced rice pudding with berries	7,00



### Mini Menu – Prix Fixe 24 Euros

Wild garlic (ramson) soup with ham from Tirol  
or small salad

2016 **Riesling** Qualitätswein dry  
Frank Meyer, Pfalz, Germany

Homemade pasta with  
wild garlic pesto and Parmesan

2016 **Pinot Noir** Qualitätswein dry  
Martin Tesch, Nahe, Germany

Homemade vanilla ice cream  
with pumpkin seed oil

espresso or coffee

### Prix Fixe Menu without wine – 30 Euro

### Prix Fixe Wine Menu – 52 Euro

Asparagus soup with woodruff

2014 Steinwand **Grüner Veltliner**  
Erich Machherndl, Wachau, Austria

Salad of raw asparagus and scallops  
with tarragon

2011 „S,, **Silvaner**  
Wagner-Stempel, Rheinhessen, Germany

Fried Vandance (fish) with nettle spinach and  
pearl barley with Dijon mustard

2011 Somlo **Hárslevelü - Lindenblättriger**  
Takács Lajos, Holovar, Hungaria

or

Braised ox cheeks with fried asparagus

2011 Cuvée **Pannobile**  
Claus Preisinger Burgenland, Austria

Rhubarb soup with buttermilk ice cream

2009 **Riesling** Goldtröpfchen Kabinett 5 cl  
„Erste Lage“, Reinhold Haart,  
Mittelmosel, Germany

Wines are 0.1l if not stated otherwise.