

Aperitif

Aperol Spritz
8,90 €

Pichlerner Schloss Sekt
0,1 l | 7,20 €

Wine recommendation

2019 Grüner Veltliner „Ried Stangl“
Heinz Weixelbaum, Strass - Kamptal
0,75 l | 33 €

2018 Chardonnay „Unique“
Hagn, Mailberg, - Weinviertel
0,75 l | 59 €

2017 Zweigelt
Weingut Paul Achs, Gols – Neusiedlersee
0,75 l | 37 €

2015 Stiegelmar (BF,ZW,CS)
Weingut Stiegelmar, Gols – Neusiedlersee
0,75 l | 51 €

Digestif

Gölles „Alter Apfel“
2 cl | 7,90 €

Espresso Martini
Espresso (cold) | Absolut Wodka | Kahlúa
11,90 €

Starters

Salad.niçoise 2.0 grilled.tuna.octopus.quail egg.potato	22 €
Mixed.seasonal.salad vulcano.ham.balsamic.vinegar.caramelized.nuts	12 €
Pickled.trout artichoke.butter milk.basil	17 €

Krn

Soups

Beef.soup semolina dumplings.cheese dumplings or sliced pancakes	7 €
Foam.pumpkin kernels.oil.croutons	7 €
Cream soup.spinach egg.truffle	7 €

Main courses

Escalope of veal parsley potatoes.cranberries.lemon.salad	28 €
“Pichlerner Schnitzel” .sweet.mustard.horseradish parsley potatoes.cranberries.lemon.salad	28 €
Stewed.veal cheeks celery cream.vanilla carrots.wild garlic-bread rolls	26 €
Iberico.pork loin pulled.pork.white.beans.mushrooms	34 €
Prime.boiled.beef cream-spinach.roast potatoes.horseradish.chive sauce	26 €
Coq au Vin.styrian.chicken polenta.bell pepper.onions.bacon	24 €
Black.angus.filet “Rossini” mushrooms.fregola.sauce.bernaise	38 €

Fish

Trout “Müllerin Art” parsley potatoes.butter.green.salad	22 €
Char.filet bulgur.carrots x3.wild.broccoli	28 €
Whole.roasted.sole for 2 people potatoes.lemon butter.vegetables	80 €

Vegetarian courses

Saffron risotto cheese.wild herbs.tomatoes	16 €
Cheese ravioli ricotta.pine nuts.dried.tomatoes	17 €

Desserts

Sliced pancakes „Kaiserschmarrn“ (Preparation approx. 25 min.) two kinds of stewed fruits	13 €
The „Chocolate“ ganache.mousse.brownie.sorbet	13 €
Blackberry.curd cheese warm to cold	12 €
Variation.cheese international.cheese mustard.chutney.bread	14 €