

MAGAZIN WEEKLY SPECIALS

Soup and Starters:

Aspic of boiled beef with radish-vinaigrette and pumpkinseed-oil	9,90
Fried chinese spring roll with herb-Gervais stuffing on lettuce with dried tomatoes	12,90
Creme of asparagus soup with Croutons	6,80

Main dishes

Ribb Eye Steak with white Solo asparagus, sauce Bernaise and fried potatoes	29,90
White Asparagus with sauce Hollandaise and potatoes	23,80
Veal Bratwurst 1 pair with mustard, Sauerkraut and Rösti	16,90
Fried black pudding on salad with horse raddish and pumpkin oil	14,90
Roasted Calfs brain with parsley-potatoes	18,50
Roasted fillet of pike perch with risotto of asparagus	23,90
Branzino with grilled vegetables and parsley potatoes	27,90
Lasagne Bolognese with lettuce	14,50

Vegetarien:

Linguine in cremy asparagus ragout	16,80
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Vegan:

Vegetables in red curry sauce with basmati rice	15,90
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Dessert:

Homemade Apple strudel	7,50
Strawberry Tira Misu	8,90

Monthly drink-recommendation:

Rose Sekt Mr.Andy 0,1l	5,80
Hausgemachte Limetten-Ingwersirup mit Soda ¼l	3,80
Sanbitter oder Crodino-alkoholfrei Aperitif mit Orange 0,1l	4,90
Kirtagswein Bouvier 2023, Anita und Richard Goldenits, Tadten 1/8l	4,50
Riesling Smaragd Hollerin 2022, Leo Alzinger 1/8l	6,00
Weissburgunder „Vollmondwein“ 2023 Weingut Christ 1/8l	4,90
Blauer Zweigelt Barrique exklusiv 2020, Herbert Weber Jois 1/8l	5,70
Blaufränkisch 2021, Anita und Richard Goldenits, Tadten 1/8l	4,50
Blaufränkisch Altenberg 2013, Judith Beck, Gols1/8l	7,00