

MAGAZIN WEEKLY SPECIALS

Soup and Starters:

Aspic of boiled beef with raddish-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
Salad "Nicoise"	13,50

Main dishes

Roasted White Asparagus with bacon, potatoes and Sauce Tartar	23,80
Stew of venison with vegetables, Polenta and cranberries	22,50
Fried black pudding on salad with horse raddish and pumpkin oil	14,90
Roasted fillet of pike perch with risotto of asparagus	23,90
Trout whole roasted with asparagus-vegetables and potatoes	26,90
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
Mascarpone cream with rhubarb-strawberry ragout	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, Taden 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, Taden 1/8l	4,50
Cuvée Roter Oktober 2016, Wolfgang Seher, Platt 1/8l	6,50