

## RECOMMENDATION

for tonight's dinner menu  
by our sommelier Andreas



GRÜNER VELTLINER FEDERSPIEL „HINTER DER BURG“ 2017

Franz Prager, Weißenkirchen, Wachau

...we really love to recommend this wine to the fine kitchen of our chief Hans

€ 36,00

or

SOLO ROSSO 2016

Cuvee of Zweigelt, Blaufränkisch and Pinot Noir

Josef Pöckl, Mönchhof, Neusiedlersee

A great wine with deep dark berry fruit notes & lots of toffee – 100% tasting fun.

€ 32,00



and for DIGESTIVE

from the distillery Scheyerer from Saalbach

Hazelnut schnapps

€ 3,50

## DINNER MENU

Example for our hotel guests including half board

VARIETY OF FRESH SALADS  
from the salad bar with various dressings  
beside bread



HOME MADE HERBS-CREAM CHEESE  
with twice varieties from the carrot



CARROT-COCOS CREAM SOUP  
with spicy ginger slices



TRANCHE OF PINK ROASTED ROASTBEEF  
on a light pepper cream sauce  
served with a baked potato and grilled tomato  
and chive cream

or

RAGOUT OF DEER CALF  
with pineapple-red cabbage  
beside homemade crispy potato croquettes  
and Pinzgauer Cranberry jam

or

PICCATA ÓF KOHLRABI  
served on tomato spaghetti  
with parmesan flakes  
and homemade rocket pesto



WHITE & DARK CHOCOLATE MOUSSE  
on fresh strawberry ragout

or

BUTTERMILK-RASPBERRY CREAM  
fine garnished

## FOR THE LITTLE GUESTS FROM THE KID'S BAR

BOUILLON OF BEEF  
with pancake stripes



FISH STICKS  
with mashed potatoes

or

ESCALOPE OF PORC  
with rice

or

TOMATO SPAGHETTI  
with Parmesan



BUTTERMILK-STRAWBERRY CREAM  
fine garnished