

NADA

Restaurant Bar

Daily's Special

Bouillabaisse with Crêton and Sauce Rouille	12,—
Pappardelle with pan fried king oyster mushrooms and parmesan foam	15,—
Slow cooked veal tongue with pickled cucumbers, turnips and egg vinaigrette	17,—
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Marinated fjord salmon and springroll with peanut chili dip	14,—

Fried goose liver „Berliner Art“ with caramelised apples, potato cream and roasted onions	19,—

Pan fried veal chop with parmesan gnocchi, warm romaine lettuce and caesars dressing	27,—

Piña Colada Panna Cotta with pineapple compote and sorbet	9,—

...as 4-Course-Menu 55,—

Wine Recommendation

Winery Gratl, Südburgenland	0,1 l	0,75
2007 Cabernet Sauvignon Riede Moritz/ Barrique	6,50	42,—