

## SCHANIGARTEN

# A LA CARTE

These dishes will be served from 11 am until 10.30 pm.

### SALADS

<b>Caesar Salad</b>   Lettuce hearts   Cucumber   Parmesan Croûtons   Bacon	18
- with grilled free range chicken	20
- with grilled prawns (3 pieces)	24
<b>Baby spinach salad</b>   Miso dressing Roasted sesame seeds	14
<b>Grilled watermelon</b>   Sheep's cheese   Ramsons dressing	17
<b>Lettuce hearts</b>   Panko prawn   Yuzu dressing Truffle mayonnaise	22
<b>Mixed organic spring salad from Pannonia</b> Beef tenderloin tips   Carrots   Cucumbers Pomegranate	24

### APPETIZERS

<b>Beef carpaccio</b>   Ramsons cream Arugula   Parmesan	22
<b>Burrata</b>   Arugula   Tomatoes   Olives   Basil	22
<b>Smoked salmon-avocado tartar</b>   Wasabi cream Bread from the "Joseph" Bakery	20

### SOUPS

<b>Viennese goulash soup</b>   Beef   Potatoes	9
<b>Ramsons Cream soup</b>	9
<b>Beef consommé</b> Semolina dumpling or sliced savory pancakes	8

### MAIN DISHES

<b>Wiener Schnitzel – Deep-fried veal escalope</b> Potato-lamb' lettuce salad   Lemon	31
<b>Beef tenderloin steak (200 g) from the lava stone grill</b> Spring vegetables   Pepper sauce	52
<b>Chicken breast</b>   homemade gnocchi Green peas   Truffle sauce	28
<b>Ramsons Risotto with grilled prawns (3 pieces)</b> Parmesan crisps	24
<b>Organic salmon from Iceland</b>   grilled green asparagus Pickled red onion   Miso-sake sauce	34
<b>Homemade Pasta</b>   Datterino tomatoes Burrata   Basil	22

### DESSERTS

<b>Yoghurt Mousse</b>   Grand honey & honey ice cream Lime	14
<b>Kaiserschmarrn</b>   Stewed plums   Pear espuma	16
<b>Guanaja Chocolate Fondant</b>   Bourbon vanilla ice cream Raspberry coulis	14

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# DRINKS

### LONGDRINKS

<b>GIN &amp; TONIC</b>   Beefeater Gin   Fever Tree Tonic	14
<b>SCOTCH &amp; SODA</b>   Macallan 12   Soda   Lemon	25
<b>VIENNA BUCK</b>   Beefeater Gin   Ginger Beer   Lemon	14
<b>AMERICANO</b>   Campari   Vermouth Rosso   Soda	14

### BUBBLES

Glass 0.1 l / Bottle 0.75 l

<b>Maison Louis Roederer</b> Collection 243 Blanc	21/135
<b>Maison Louis Roederer</b> Vintage 2016 Rosé	24/160
<b>CA'DI RAJO</b> Prosecco Frizzante DOC, Veneto	10/63

### WINE

Glass 0.125 l / Bottle 0.75 l

<b>Rosé.BY OTT</b> Domaine Ott, Provence	10/58
<b>Grüner Veltliner 'Langenloiser Stein'</b> Winery Jurtschitsch, Kamptal, Lower Austria	7/42
<b>Riesling</b> Winery Steininger, Kamptal, Lower Austria	8/48
<b>Morillon ‚Schiefergestein‘</b> Winery Schauer, South Styria, Austria	10/60
<b>Sauvignon Blanc</b> Winery Erwin Sabathi, South Styria, Austria	8/48
<b>Blaufränkisch ‚Ried Weinberg‘</b> Winery Wachter-Wiesler, Burgenland, Austria	9/60
<b>Cuvée Opus Eximium</b> Winery Gesellmann, Burgenland, Austria	10/60

### WATER & SOFT DRINKS

Bottle 0.33 l

<b>Römerquelle (Mineral Water)</b> Sparkling   Still	5
<b>Tap Water</b>	1.5
<b>Coca-Cola</b>   <b>Coca-Cola Zero</b>	5.50
<b>Sprite</b>   <b>Fanta</b>   <b>Almdudler</b>	5.50

### COFFEE

<b>Espresso</b>	4
<b>Double Espresso</b>	6.10
<b>Verlängerter (Espresso with milk)</b>	5
<b>Melange (Espresso with milk foam)</b>	6.10
<b>Cappuccino</b>	6.10
<b>Café Latte</b>	6.10