



## Lunchmenu

10<sup>th</sup> – 12<sup>th</sup> March 2026

### FRENCH ONION SOUP

*cheese croutons*

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### MINCED FISH PATTY

*sweet potato–lime cream, parsnips*

**2-course menu 24**    *plus cover charge 3,90*

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## A la carte

### STARTERS

**BEEF BROTH | VEGETABLE BROTH** *sliced herb pancakes* 9

**LOBSTER SOUP** *French toast* 19

**TATARE - CHOOSE BETWEEN**  
*beef | mushroom | beef & mushroom*  
*served with butter toast* 26

**SZEGEDINER LOBSTER CABBAGE** *appetizer* 41

### SMALL VIENNESE DISHES

**DEEP-FRIED CALF'S HEAD** *black salsify, Pommery mustard sauce* 18

**BACKFLEISCH** *deep-fried breaded beef, horseradish, vegetable mayonnaise* 23

### MAIN COURSES

**SUNFLOWER SEED DUMPLINGS** *fermented fennel, marjoram jus* 24

**CATFISH** *sautéed cabbage, caraway potatoes* 37

**DRY AGED LOIN PORK** *savory bacon & mushroom sauce, braised beets* 32

**WIENER SCHNITZEL** *Austrian "Veal Rosè", potato salad* 34

### DESSERTS

**POPPY SEED NOODLES** *plum compote & plum seed oil ice cream* 14

**MINI CREAM ROLLS** *puff pastry filled with meringue, three pieces* 9

**PERFECTLY MATURED** *served with homemade chutney / four varieties* 19