

Starters and salads

Quail breast gratinated with coffee
lentils, passion fruit and lemon verbena
€16,50

Variation of "Aberseer" sheep milk cheese
tomato jam and spring herbs
€14,90

"Hallstätter" celtic bacon
with horseradish mousse, asparagus and chervil
€14,50

Fillet of salmon trout
sour cream - caviar cube, two kinds of asparagus and dill
€15,90

Soups

Consommé from the duck
with goose liver ice cream and cocoa
€7,90

Wild garlic cream soup
with organic salmon and olive oil
€7,20

Dear guest!

We kindly ask you to switch off your mobile, in order to make your dinner a pleasant one for you and the other guests. Thank you for your understanding.

Cover charge two Euro fifty

Prices in Euro, including tax

Our entremets

Carrots-apple-sorbet

€2,50

Sheatfish

boiled shoulder blade, asparagus ragout, horseradish and chive

€16,50

Black pudding strudel

herb puree, asparagus ragout, morel and chervil

€14,90

Main dishes

Fillet of pikeperch

asparagus risotto, lobster cream and lemon thyme

€26,50

Fillet of ox with parmesan cheese

balsamic - shallots, roasted potatoes and basil

€31,50

Braised pork cheek

fillet of veal, asparagus, morel and savory

€29,90

Medium roasted saddle of lamb

ratatouille, wild garlic gnocchi, deep fried spring onions and curry cabbage

€27,90

Filled breast of guinea fowl

deep fried curd cheese dumpling, spring vegetables, morels and tarragon

€26,90

*For vegetarian guests our chef de cuisine, Mr. Dengg
will create your personal menu, please contact the headwaiter for assistance*

Prices in Euro, including tax

Dessert

Orient Express

€ 8,80

Coconut, Chocolate, Raspberry

€ 7,90

Strawberry sour cream mousse, truffle-vanilla ice cream and pyramid cake

€ 8,10

Crème Brûlée² & Sorbet²

€ 8,40

Dessert variation

€ 9,10

With the dessert we suggest a glass of dessert wine.

*From the „Auslese“, the „Ice wine“,
the „Beerenauslese“ to the „Trockenbeerenauslese“,
the Austrian dessert wines are following a long lasting tradition.*

*Our graduated Sommeliers will be pleased to suggest the corresponding glass of
sweet wine with your dessert or cheese.*

Prices in Euro, including tax

Ice cream

Romantic

*Ice cream of walnut, chocolate and vanilla
garnished with whipped cream, chocolate sauce and scone*

€ 6,90

White Horse Inn

*Ice cream of vanilla and chocolate
garnished with whipped cream and scone, served with hot cherries*

€ 7,10

Vanilla special

*Vanilla ice cream with Styrian pumpkin seed oil
pumpkin zwieback and caramelized pumpkin seeds*

€ 4,10

Mediterran

*Vanilla ice cream with Finikounda Gold-greek farmer's olive oil
with Fleur de Sel in caramelised puff pastry*

€ 3,80

Prices in Euro, including tax

Cheese

Small assortment of Austrian cheese

€ 9,90

Assortment of Austrian cheese

with tomato jam

€ 12,90

Dessert wines 1/16 l

2006 BA J. Beerenauslese Cuvée

Manfred Jement,

Berghausen, Südsteiermark

€ 5,00

2007 BA Cuvée

Kracher, Illmitz, Neusiedlersee

€ 5,20

2008 Merlot Eiswein

Johanneshof-Reinisch,

Tattendorf, Thermenregion

€ 6,00

Prices in Euro, including tax