

Your personal menu

„Welcome at the Babenbergerhof“

Wednesday, 8th of May 2024

every day from

11.45-14.30

18-21h



**Tagesgenuss
in 2 Gängen!**

€ 17,30

starter:

Roasted cauliflower with red beet hummus and wild broccoli with serrano **AGLMNO**
or

Asparagus cream soup with asparagus & chervil **ACGLMO**

The main course:

only the main course € 15,20

Braised shoulder of veal with gravy, grana-risotto with dry tomatoes,
capers, salad of asparagus & spinach **GLMO**

or Vegetarian:

With asparagus and vegetable couscous stuffed peppers, pesto sauce,
spinach and kohlrabi salad, hazelnuts **ACGLMO**

Specials:

Fresh sheep milks cheese from Mostviertel, braised cherry tomatoes, asparagus and basil **GLMO** € 12,80
Grüner Veltliner 23, Markowitsch, Göttlesbrunn, Carnuntum € 4,60

Asparagus from “Marchfeld” served with ham, parsley potatoes & sauce hollandaise **ACGMO** € 27,50
Sauvignon Blanc DAC, Krispl, Straden, Vulkanland € 4,80

Oven-roasted saddle of Stössinger venison in cranberry juice with croquettes, Marchfeld asparagus,
king oyster mushrooms & hollandaise **ACGMO** € 35,50
St. Laurent 20, Fam. Auer, Tattendorf, Thermenregion € 4,80

Riesling lights from Stössinger deer with fried napkin dumplings **ACGMO** € 21,50
Chardonnay 22 **BIO**, Gaslwasinger, Giesshübl, Thermenregion € 4,20

Vegan:

Grilled green asparagus with harissa- basil Hummus, aioli with herbs,
pine nuts & salad of cherry tomatoes & rocket **ALMO** € 19,80
Gelber Muskateller 22, Salomon-Undhof, Krems, Kremstal € 4,80

Sweets:

Organic -Ice cream from organic farm Stadler – Putzleinsdorf OÖ per scoop € 2,80
Ice cream flavour: Vanilla, chocolate, strawberries, lemon, caramel, yoghurt-apricot

White chocolate mousse, raspberry sauce, almonds crumble & caramel ice cream **ACGO** € 8,50

Poppyseed cake with rum cream and stewed plums **ACG** € 6,50

Lemon-ricotta tarte with homemade granola, strawberries & vanilla ice cream **ACGH** € 8,50

Cheese plate- variety of 3 cheeses – Camembert, Epoisses, Bergkäs` **G** € 12,80

We are very happy to have you as our guests

Prices include VAT & taxes

Babenbergerhof Classics“

Starter:

Beef tatar of minced filet with wasabi mayonnaise,
asparagus & toasted toskana bread **ACGM** € 20,50 / main dish € 29,50

Homemade cured pork in aspic with mustard pickle vinaigrette & pumpkin seed oil **LMO** € 10,20

Ceviche from salmon trout with hummus of cheek peas, avocados,
basil & coriander **DGLMO** € 18,50

Salad & more....

Mixed market salad with homemade dressing **LM** € 12,80/ 11,80
.....with grilled chicken & avocado **ACLM** € 16,80 / 14,-
..... with Mozzarella, tomatoes & basil **GLM** € 16,80 / 14,-
.....with roasted char & crispy corn **ALM** € 17,80 / 15,50

Caesar salad with prosciutto chips, grana & rocket **DGLM** € 15,-/12,80

Soup:

Clear soup with sliced pancakes or with liver dumpling **ACGLM** € 5,50

Fish:

Pan roasted char, salmon trout & trout from pond- farming Radlberg
with parsley potatoes & lettuce **DGLM** € 29,50

Classic Dishes:

Austrian “Backhenderl” - fried chicken breast & thigh with “Styrian” potato salad **ACGLM** € 19,80

“Wiener Schnitzel” from veal with parsley potatoes & lettuce **ACGM** € 28,50

“Schnitzel” from pork with roasted potatoes & lettuce **ACGM** € 17,50

Vienna’s famous cooked beef “Tafelspitz”
served with clear soup and root vegetables, roasted potatoes,
apple sauce with horseradish, chive sauce & creamy spinach **ACGLMO** € 29,50

„Fiaker“ Goulash with dumpling **ACGLMO** € 17,50

Grilled fillet steak from young bull **LHM** 160 g € 30,50 220 g € 35,50

Grilled Ribeye steak **LHM** 250 g € 27,50

We serve our steaks with:

Marchfeld asparagus, pimientos, aioli, sweet potatoes fries & rocket

Desserts:

Pan cakes filled with homemade apricot marmalade **ACG** € 6,80

Homemade Viennese chocolate-soufflé with chocolate sauce & whipped cream **ACGH** € 8,80

Homemade apple strudel with eggnog cream & vanilla ice cream **ACGH** € 6,50

A piece of bread roll from bakery Kolm **AG** € 3,-

VAT included