

„Pure culinary delight“

....a starter - on demand: mixed bread from Mödlings bakery Kolm
with butter, bacon & spread..... p. Pers. € 3,20

We are cooking dumplings for you: 8th of January to 27th of January 2019 - homemade

Beef broth with “Käspresseknödel” - bread dumpling with cheese ACGLMO € 4,-

Classics:

3 pc. Potato dumplings stuffed with greaves ACGLMO € 12,50

3 pc. “Innviertel” flour dumpling dough filled with hash AGLMO € 12,50

3 pc. Bacon dumplings in coux pastry with pumpkin seed ACGLMO € 12,50

Dumpling variation – all three dumplings ACGLMO € 12,50
served with your choice of

sauerkraut with bacon, pumpkin cabbage or potato-cucumber salad & horse radish cream

Vegetarian dumplings:

3 pc. Spinach dumplings with roasted oyster mushrooms, brown butter & leaf salad ACGLMO € 12,50

3 pc. Red beet dumplings with brown butter, horse radish, chives & leaf salad AGLMO € 12,50

3 pc. Cheese dumplings with Grana & brown butter & leaf salad ACGLMO € 12,50

Dumpling variation – all three dumplings ACGLMO € 12,50

Sweet dumplings: - for Dessert

Curd dumplings with butter-nut breadcrumbs & stew of plums & pears ACGLMO € 7,50

Yeast dumpling filled with plum jam served with poppy seed butter ACGLMO € 6,50

Vorher:

„Halaszle“ Belle pepper fish soup with fried fish lights & fish ABDGLMOP € 7,50

2017 Neuburger, Weingut K. Alphart, Traiskirchen, Thermenregion O € 3,90

Goose liver terrine with lentils, truffle cream, cranberries & homemade brioche ACGLMO € 14,50

2016 Bourgogne blanc, Cahteau Fuisse, Pulilly Fuisse, Burgund, Frankreich O € 4,20

Quinoa-turnip salad with rocket, pomegranate & fresh sheeps milk cheese GDO € 9,80

2017 Gelber Muskateller, Weingut Tschermonegg, Glanz a. d. Weinstraße, Südsteiermark O € 3,90

Main courses:

Braised ragout of fawn in cranberry-sauce with pumpkin flan with pumpkin seed crumbles
& homemade croquettes ACGLMO € 17,50

2017 Blaufränkisch, Weingut Wurzing, Taidten, Neusiedlersee O € 3,80

Medium roasted breast of duck in blood orange-sauce with chestnut, parsley root puree
& grilled red beet AGLMO € 18,50

2017 Zweigelt Ried Gammingerhof, Winery Seper-Pferschy, Mödling, Thermenregion O € 3,20

Vegan: Lentils with braised parsley roots & grilled pepper LMNO € 12,50

2017 Welschriesling, Weingut Potzinger, Gabersdorf, Südsteiermark O € 3,60

Dessert:

Chestnut Tiramisu G € 7,50

A roll or bread roll from bakery Kolm in Mödling ACGEH € 1,90

VAT included

„We are happy to welcome you at the Hotel & Restaurant Babenbergerhof!“

Babenbergerhof Classics“

Starter:

Beef tatar of minced filet, topinambour, herbs & white bread **ACGLM** € 17,50

Homemade cured pork in aspic with mustard pickle vinaigrette & pumpkin seed oil **LMO** € 8,50

Salad & more....

Mixed market salad with homemade dressing **LM** € 8,80/ 7,80

.....with grilled chicken & avocado **ACLM** € 12,80 / 10,-

..... with Mozzarella, tomatoes & basil **GLM** € 12,80 / 10,-

.....with roasted char & crispy corn **ALM** € 12,80 / 10,-

Caesar salad with prosciutto chips, grana & rocket **DGLM** € 10,-

Soup:

Clear soup with sliced pancakes or with liver dumplings **ACGLM** € 4,-

Fish:

Pan roasted char from pond- farming Radlberg
with parsley potatoes & lettuce **DGLM** € 20,50

Classic Dishes:

Austrian “Backhenderl” - fried chicken breast & thigh with “Styrian” potato salad **ACGLM** € 14,20

“Wiener Schnitzel” from veal with parsley potatoes & lettuce **ACGM** € 19,90

“Schnitzel” from pork with roasted potatoes & lettuce **ACGM** € 12,80

Vienna’s famous cooked beef “Tafelspitz”

served with clear soup and root vegetables, roasted potatoes,
apple sauce with horseradish, chive sauce & creamy spinach **ACGLMO** € 19,80

„Fiaker“ Goulash with dumpling **ACGLMO** € 12,80

Grilled fillet steak from young bull in herb & pepper butter

served with oven roasted root vegetables, rocket, polenta fries & Aioli **LHM**

160 g € 25,50 220 g € 30,50

Desserts:

Pan cakes filled with homemade apricot marmalade **ACG** € 5,50

Homemade Viennese chocolate-soufflé with chocolate sauce & whipped cream **ACGH** € 7,50

Homemade apple strudel with vanilla cream & walnut ice cream **ACGH** € 5,50

A piece of bread roll from bakery Kolm **AG** € 2,-

VAT included

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