Menue

Welcome at the Babenbergerhof

11:45–14:30 & 18:00–21:00 Thursday, February 12th, 2026

Daily Menue in 2 Courses

€ 19,50

Quinoa-Tofu terrine with salmon trout & smoked trout vinaigrette AGLMNO

or

Cream soup of spinach & garlic served with croutons AGLMO

the main course

(only the main course € 17,50)

With Mozzarella filled chicken breast served with gravy,
potato-pesto Gnocchi & pumplin ratatouille AGLMO

or vegetarian

Curry from lentils & trunips with ginger & coconut meat,
sesame rice, falafel & salad of basil & herb
ACGLMO

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specials

Cream soup of sweet bread with breadcrumb dumplings & roasted sweet bread ACGLMO € 16,50
Zierfandler Auslese 20 BIO, Gebeshuber, Gumpoldskirchen, Thermenregion € 5,00

main course

Roasted cod loins in white wine sauce, creamy beetroot-horseradish risotto & wild broccoli € 35,50
Grüner Veltliner Neuland 24 BIO, Carmen & Herbert Zillinger, Ebenthal, Weinviertel € 4,60

Austrian "Beuscherl" – thinly sliced lights from veal in creamy sauce
served with roasted white bread dumpling & oyster mushrooms ACGLMO € 21,50
Trumer Pils 0,3l, Trumer Privatbrauerei, Obertrum bei Salzburg € 4,60

Roasted breast of wild chicken, thyme sauce
potato gnocchi, kale sprouts & beetroot cream ACGLM € 29,50
Pinot Noir DAC 23, BIO, Weingut Auer, Tattendorf, Thermenregion € 5,10

vegan

Braised black salsify with mashed turnips,
with king oyster mushrooms, celleriac chips and lamb's lettuce ELMO € 21,50
Weißburgunder 23, BIO, Pferschy-Seper, Mödling, Thermenregion € 4,20

Sweets

Organic-Ice cream from organic farm Stadler – Putzleinsdorf OÖ per scoop € 2,80
Ice cream flavour: Vanilla, chocolate, strawberries, hazelnut, lemon, blueberry G

Mousse of chocolate with poached pear, granola & bitter orange sorbet ACGO € 9,50

Homemade Brioche-pear pudding with cornel cherry sauce & hazlenut ice cream ACGO € 8,50

Poppyseed cake with rum cream & quince puree ACG € 6,50

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

„We are very happy to have you as our guests!"

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„Babenbergerhof Classics“

starter

Beef tatar of minced filet with truffled mayonnaise,
red beet & toasted white bread ACGM € 21,50 / 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 ,
avocados, basil & coriander DGLMO € 19,50

Salad & more

Mixed market salad with homemade dressing LM € 12,80 / € 11,80

with grilled chicken & avocado ACLM € 17,50 / € 14,50

with Mozzarella, tomatoes & basil GLM € 17,50 / € 14,50

with fried Austrian fish ALM € 18,50 / € 16,50

Caesar salad with prosciutto chips, grana & rocket DGLM € 15,50 / € 13,80

soup

Clear soup with sliced pancakes or with liver dumpling ACGLM € 5,80

fish

Pan roasted char, salmon trout & trout from pond – farming Radlberg
with parsley potatoes & lettuce DGLM € 32,50

Classic Dishes

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

„Wiener Schnitzel“ from veal with parsley patatoes & lettuce ACGM € 29,50

„Schnitzel“ from pork with roasted potatoes & lettuce ACGM € 19,50

Vienna´s famous cooked beef „Tafelspitz“ served with
clear soup and root vegetables, roasted potatoes,
apple sauce with horseradish, chive sauce & creamy spinach ACGLMO € 31,50

„Fiaker“ Goulash with dumpling ACGLMO € 18,50

steaks

Grilled fillet steak from young bull LHM
160 g € 33,50 | 220g € 38,50

Grilled Ribeye steak LHM 250 g € 30,50
We serve our steaks with:
fried 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 A € 3,20-

VAT included

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Dear Guests & Friends of the Babenbergerhof!

We are pleased to welcome you during our weekend opening hours:

***SATURDAY Gourmet Breakfast PLUS** (Buffet) 07:30 AM– 01:00 PM*
–the restaurant will be closed from 02:00 PM
the reception is staffed until 02:00 PM

***SUNDAYS and PUBLIC HOLIDAYS Gourmet Breakfast PLUS** (Buffet) 07:30 AM – 01:00 PM*
–restaurant & reception are closed from 02:00 PM

Monday to Friday:

06:30 AM to 11:00 PM – except on public holidays

Breakfast Buffet :	*06:30 AM to 10:30 AM*
A la carte Lunch:	*11:45 AM to 02:30 PM*
A la carte Dinner:	*06:00 PM to 09:00 PM*

Closing time is 11:00 PM

Please contact us for table reservations:
by phone: 02236 – 22246
or
by mail: hotel@babenbergerhof.com