Your personal menu

„Welcome at the Babenbergerhof "

Wednesday, 24th of April 2024

every day from

11.45-14.30

18-21h

€ 17,30

starter:

Pepper - fish mousse with smoked trout & grilled zucchini ACDGLMO
or

Creamy soup of cauliflower with braised cauliflower ACGLMO

The main course: *only the main course € 15,20*

Pulled goose with BBQ sauce, pesto toast, Hummus, rosemary potatoes,
spring salad & American dressing. AGLMO

or Vegetarian:
Asparagus - spinach tart with mozzarella, hummus, Greek yogurt and lettuce ACGLMO

Specials:

Fried fillet of arctic char served with ricotta-spinach gnocchi,
Marchfeld asparagus, pesto & hollandaise AGDMO *€ 29,50*
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*

Crispy roasted black pudding served on mashed potatoes,
green asparagus with kale & sauce hollandaise with wasabi ACGMO *€ 19,50*
Rotgipfler 22 BIO, Gasslwasinger, Giesshübl, Thermenregion *€ 4,20*

Vegan:
Grilled green asparagus with harissa- basil cous cous, aioli with herbs,
macadamia 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*

Brioche-„Scheiterhaufen" – „Soufflé" with caramelized pears & vanilla ice cream ACGH *€ 9,50*

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