

## Your personal menu

„Welcome at the Babenbergerhof“

Wednesday, 30<sup>th</sup> of April 2025

every day from

11.45-14.30

18-21h



**Tagesgenuss  
in 2 Gängen!**

€ 18,50

### starter:

Pickle soy-egg with lentil-hummus, sesame-hollandaise & asparagus **ACGLMO**  
or

Tomato cream soup with Greek yoghurt & majoram **GLMO**

### The main course:

only the main course € 16,50

Filled chicken breast with spinach & ham, basil sauce, mashed beans, broccoli **GLMO**  
or Vegetarian:

Potato dumpling filled with soy-cabbage, ragout of vegetables & asparagus, hazelnuts, salad  
**ACGLMNO**

### Specials:

Paprika fish soup with fish, mussels, vegetables, pesto toast **ABCDGLMO** € 15,80

### Main course:

Classic asparagus with fried ham, potatoes, sauce Hollandaise **CGLMO** € 28,50  
Grüner Veltliner Obere Steigen 24 BIO, M. Huber, Reichersdorf, Traisental € 4,60

Fried filet of pikeperch with capers sauce, mashed potatoes,  
asparagus & wild broccoli **ACDGLMO** € 32,50  
Welschriesling 23, Weingut Scharl, St. Anna/ Aigen, Vulkanland, Steiermark € 4,90

Grilled Tomahawk steak from "Mostviertler" pork with rosemary butter,  
white & green asparagus & hazelnut gnocchi € 31,50  
Südbahn 22 BIO, Zierfandler-Rotgipfler maischevergoren, Loimer, Thermenregion € 5,20

### Vegan:

With spring vegetables stuffed Kohlrabi in creamy truffle sauce  
served with mashed potatoes with chervil & king oyster mushrooms **LMO** € 20,50  
Weißburgunder 23 BIO, Pferschy-Seper, Mödling, Thermenregion € 5,10

### Sweets:

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

Rhubarb-strawberry crumble with mousse of mascarpone & strawberry ice cream **ACGO** € 8,50

Somlauer Nockerl with roasted almonds and fresh strawberry **ACGO** € 9,50

Poppysseed cake with rum cream and stewed plums **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

Prices include VAT & taxes

# Babenbergerhof "Classics"

## Starter:

Beef tatar of minced filet with truffled mayonnaise,  
marinated asparagus & 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 of chick peas, 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 roasted 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** € 31,50

## Classic Dishes:

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

"Wiener Schnitzel" from veal with parsley potatoes & lettuce **ACGM** € 29,50

"Schnitzel" from pork with roasted potatoes & lettuce **ACGM** € 18,50

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** € 18,50

## Steaks:

Grilled fillet steak from young bull **LHM** 160 g € 31,50 220 g € 36,50  
Grilled Ribeye steak **LHM** 250 g € 28,50

## We serve our steaks with:

"Marchfeld" asparagus, 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