

## Your personal menu!

„Welcome at the Babenbergerhof“

Friday, 8<sup>th</sup> of October 2021

every day from

11.45-14.30

18-21h



Tagesgenuss  
in 2 Gängen!

€ 13,80

### before:

Fresh sheep milk cheese, braised red onion, zucchini & cream with cucumber **DGLMO** or

Pumpkin cream soup with pumpkin seed oil & pumpkin seeds **GLMO**

### Main course:

only the main course € 11,50

With garlic roasted fillet of Zander served with pumpkin lecco & roasted rosemary polenta **AGLMO**

### Vegetarian:

Pasta with pumpkin chestnut sauce, spinach, Grana & salad **ACGLMO**

### today:

**to start:** Bell pepper & fish soup with Austrian fishes & pesto toast **ABDGLMO** € 9,80

Braised leg of fawn in root vegetable gravy served with roasted chanterelles,  
white bread dumpling & red cabbage **ACGLO** € 19,80

Blaufränkisch vom Kreuz 18, BIO, Wurzinger, Tadtten, Neusiedlersee **o** € 3,90

Wild boar roast joint with celeriac mash, rosemary polenta & beans with bacon **ACGLMO** € 19,80  
"gluegglich" Rose, Organic & unfiltered, Loimer, Kamptal **o** € 4,00

### Vegan:

Chickpea pancakes filled with pumpkin cream  
served with wild broccoli, salad hearts & pumpkin seeds **LMO** € 14,50

Grüner Veltliner Wagram 20, Stefan Bauer, Königsbrunn, Wagram **o** € 4,10

### Sweets:

Plum-dumplings served with buttered & roasted bread crumble **ACGH** 1 pc: € 4,80 / 2 pcs € 8,60

Poppyseed cake with rum cream and stewed plums **ACG** € 4,50

Fig "tarte tatin" with raspberry mousse & vanilla ice cream **ACG** € 6,50

Cheese plate- variety of 3 cheeses – Camembert, Epoisses, Bergkäs **G** € 9,80

We are very happy to have you as our guests!

## **“Babenbergerhof Classics“**

### **Starter:**

Beef tatar of minced filet with truffle mayonnaise  
grilled chanterelles & toasted white bread **ACGM** € 17,50

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

### **Salads & more....**

Mixed market salad with homemade dressing **LM** € 8,80/ 7,80  
.....with grilled chicken & avocado **ACLM** € 13,80 / 11,-  
..... with Mozzarella, tomatoes & basil **GLM** € 13,80 / 11,-  
.....with roasted char & crispy corn **ALM** € 13,80 / 11,-  
Caesar salad with ProsciuttoChips, Grana & Rucola **DGLM** € 11,-/ 9,-

### **Soup:**

Clear soup with sliced pancakes or with liver dumpling **ACGLM** € 4,10

### **Fish:**

Pan roasted trout, salmon trout & char from pond- farming Radlberg  
served with parsley potatoes & lettuce **DGLM** € 22,50

### **Traditional Austrian Dishes:**

Austrian “Backhenderl” - fried chicken breast & thigh with “Styrian” potato salad **ACGLM** € 15,50

“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** € 21,-

„Fiaker“ Goulash with dumpling **ACGLMO** € 13,80

Grilled fillet steak from young bull **LHM** 160 g € 27,50 220 g € 32,50

Grilled Ribeye steak **LHM** 250 g € 23,50

**We serve our steaks with:** grilled chanterelles, pimentos , Sweet potato fries

### **Dessert:**

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

Homemade Viennese chocolate-cake 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 **AG** € 2,20-  
VAT included

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