

## Your personal menu

„Welcome at the Babenbergerhof“

Thursday, 8<sup>th</sup> August 2024

every day from

11.45-14.30

18-21h



**Tagesgenuss  
in 2 Gängen!**

€ 17,30

### starter:

Fresh cheese from sheep with salad of chanterelles & Frisèe *GLMO*

or

Cream soup of zucchini with peanuts & basil *AGLMO*

### The main course:

only the main course € 15,20

Fried minced burger with gravy, mashed potatoes & sauteed vegetables *ACGLMO*

or Vegetarian:

Goulash of chanterelles with fresh herbs, fried bread dumplings, sunflower seeds & salad *ACGLMO*

### Specials:

Chilled soup of cucumber with smoked trout & apricots *AGLMO* € 6,50

Welschriesling DAC 22, Weingut Scharl, St. Anna/Aigen, Vulkanland € 4,50

Medium fried saddle of venison with thyme-cranberries gravy,

chanterelles, croquettes & savoy cabbage *GLMO* € 35,50

St. Laurent 20, Weingut Auer, Tattendorf, Thermenregion € 4,80

Fried fillet of char, chanterelle-grana risotto

served with Miso foam & wild broccoli *DGLMO* € 29,50

Grüner Veltliner Spontan 23, Georg Nigl, Perchtoldsdorf, Thermenregion € 4,60

Fried pork chop from "Mostviertler Strohschwein" mashed potatoes with truffle oil,

chanterelles & bacon *AGLMO* € 27,50

Weißburgunder 22 BIO, Weingut Gasslwasinger, Giesshübl, Thermenregion € 4,20

### Vegan:

Tagliatelle in creamy chanterelle sauce with basil pesto, leaf salad *ALMO* € 19,80

Gelber Muskateller 22, Weingut Unger, Furth, Kremstal € 4,80

### Sweets:

Organic -Ice cream from organic farm Stadler – Putzleinsdorf OÖ per scoop € 2,80

*Ice cream flavour:* Vanilla, chocolate, strawberries, lemon, yoghurt-apricot, raspberries, caramel

Homemade apricot dumpling with buttered & roasted breadcrumbs *ACGO* 1 pc € 5,80 2 pcs € 11,20

Mousse of bittersweet chocolate with salad of peaches & caramel ice cream *ACGO* € 8,50

Poppyseed 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 wasabi mayonnaise,  
chanterelles & toasted Toscana 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 chick peas, avocados,  
basil & coriander **DGLMO** € 18,50

## Salad & more....

Mixed market salad with homemade dressing **LM** € 12,80/ 11,80  
.....with grilled chicken & avocado **ACL** € 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:

Chanterelles, 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