

# MENU OF THE MONTH

July 2024

## STARTERS

Chanterelle aspic   Red onions <sup>L, M</sup> green salad   white balsamico vinegar	€11,00
„Winzerkistl“   Mangalitza bacon <sup>A, G, H, L</sup> Chanterelle cream   Antipasti   nutbread	€10,00

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## SUMMER TIME

Colourful summer salad <sup>A, C, G, L</sup> - fried sheep milk cheese wrapped in bacon <i>or</i> - fried chicken strips	€15,50 €15,50
Corn-fed chicken breast <sup>A, C, G, L</sup> Baby-spinach-tagliatelle   lime-chili-oil	€17,00
Salmon trout fillet braised in parchment <sup>D, G, L</sup> garden vegetables   potatoes	€19,50
Spareribs from the Weinviertler straw pig <sup>G, L</sup> fried potatoes   homemade sauces	€19,50

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## VEGETARIAN

Caramalized Goat cheese <sup>G, L, M</sup> Rocket   apricot chutney	€15,50
Chanterelles à la crème <sup>A, C, G, L</sup> fried bread dumplings	€15,50
Risotto   yellow boletus <sup>G, H, L</sup> hazelnuts   Grana	€14,50

# CHRIST

# MENU OF THE MONTH

## July 2024

### VEGAN

Stuffed paprika   vegetable-barley <sup>A, L</sup> sautéed chanterell	€13,50
Beetroot „Gröstl“   horseradish <sup>A, L</sup>	€13,50

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### FAVOURITES FROM THE HEURIGEN

Small pasta with white cabbage <sup>A, C, G, L</sup>	€9,50
Roasted dumplings with egg   green salad <sup>A, C, G, L, M</sup>	€9,50
Boiled pork with root vegetables <sup>L</sup> Horseradish   parsley-potatoes	€13,00
Ham fritters   mixed salad <sup>A, C, G, L, M</sup>	€13,50
Fried chicken liver   potato salad <sup>A, C, G, L, M</sup>	€14,00
Pork schnitzel   mixed salad <sup>A, C, G, L, M</sup>	€15,00
Chicken schnitzel   mixed salad <sup>A, C, G, L, M</sup>	€15,00

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### DESSERT

Thin pancakes   homemade apricot jam <sup>A, C, G</sup>	€3,80
Natural yogurt   seasonal fruits <sup>A, C, G, H</sup> nutmix   honey	€6,50
Apricot dumpling   walnut butter crumbs <sup>A, C, G</sup>	€7,00

We charge €2 per person for any food or cake you bring with you.

Warm kitchen unit 21.00 hrs.

# CHRIST