

# MITTAGSKARTE

MO - FR 12:00 - 15:30 | SA - SO 12:00 - 16:00

## VORSPEISEN

TARTAR VOM ÖSTERR. BIO-SIMMENTALER RIND, QUITTE, PETERSILIENWURZEL, SCHWARZE NÜSSE, RUCOLA & HAUSGEMACHTEM ERDÄPFEL-BRIOCHE  
A | C | D | G | H | M ..... 20

IN OLIVENÖL & KRÄUTERN MARINierter BIO SCHAFFRISCHKÄSE, TRAUBEN, RIESLING VINAIGRETTE & HONIG ESPUMA  
G | L | M | O ..... 17

UNSER VEGANES „WURZELWERK“, PASTINAKE, RETTICH, KAROTTE, CHIOGGA RÜBE & WASSERMELONENRADIESCHEN  
M ..... 18

VEGANE KARAMELLISIERTE KARFIOLSUPPE & FERMENTIERTE ZWETSCHKE  
L ..... 10

TAGESSUPPE  
Sagt Dir gerne Dein Service  
A | B | C | D | E | F | G | H | L | M | N | O | P | R ..... 6

## SALONPLAFOND BURGER LIEBE!

LIEBE IST:

HAUSGEMACHTE BRIOCHE BUNS & BEEF VON UNSEREN EIGENEN BIO-ANGUS-RINDERN!

BEEF N°6 & BIO POMMES  
Brioche | 190g Bio Angus Beef | Rotkraut Cole Slaw | Cheddar | Gurkerl | Senf Mayo | Zwiebelmarmelade  
A | C | G | L | M | O ..... 25

VEGANER KARFIOL & SÜSSKARTOFFEL POMMES  
Brioche | geschmorter Karfiol | Senfsaat | Chilli-Mayonnaise  
A | M | N ..... 16

## HAUPTSPEISEN

GEGRILLTES SPITZKRAUT MIT SOJA CREME, CHILI-ÖL & BROMBEERE, VEGAN  
F ..... 22

ERDÄPFEL-KÜRBIS GNOCCHI, BEURRE BLANC, MARINierter KÜRBIS & WALNÜSSE  
A | G | H | L | O ..... 19

GEBRATENE TOPFENSCHUPFNUDELN, KOHLSPROSSEN, SCHWARZWURZEL & KÜRBISKERNE  
A | C | G | L ..... 19

BACKHENDL VOM ÖSTERR. BIO-WILDHENDL, KRAUTSALAT & KROSSE PETERSILIE  
A | C ..... 22

IN BUTTERSCHMALZ GEBACKENES WIENER SCHNITZEL VOM ÖSTERR. BIO-KALB, ERDÄPFEL-VOGERL-SALAT & PREISELBEEREN  
A | C | G ..... 33

BOEUF STROGANOFF VOM ÖSTERR. BIO-SIMMENTALER RIND, HAUSGEMACHTE SPÄTZLE, PILZE & ROTE RÜBE  
A | C | G | L | M | O ..... 26

GEGRILLTER WELS VOM „GUT DORNAU“, BROKKOLINI, ZUCKERMAIS & QUINOA  
D | G | L ..... 24

## DESSERT

CHOCOLATE CHIP BROWNIE  
Karamellsauce | Himbeersorbet  
C | E | F | G ..... 7

BAKED ALASKA  
Zitroneneis | Baiser  
C | G ..... 9

TAGESKUCHEN  
Sagt Dir Dein Service

# OUR DAILY BUSINESS

MO - FR 12:00 - 15:30 | SA - SO 12:00 - 16:00

## STARTER

TARTAR FROM ORGANIC AUSTRIAN  
SIMMENTALER BEEF, QUINCE, PARSLEY  
ROOT, BLACK WALNUT, ROCKET &  
HOMEMADE POTATO BRIOCHE  
A | C | D | G | H | M ..... 20

ORGANIC SHEEP CHEESE  
MARINATED IN OLIVE OIL & HERBS,  
GRAPES, RIESLING VINAIGRETTE &  
HONEY ESPUMA  
G | L | M | O ..... 17

OUR VEGAN ROOTS, PARSNIP,  
RADISH, CARROT, CHIOGGA BEET &  
WATERMELON RADISHES  
M..... 18

VEGAN CARAMELIZED CAULIFLOWER  
SOUP & FERMENTED PLUM  
L..... 10

SOUP OF THE DAY  
please ask our staff  
A | B | C | D | E | F | G | H | L | M | N | O | P | R..... 6

## SALONPLAFOND BURGER LOVE!

LOVE IS:  
HOMEMADE BRIOCHE BUNS & BEEF FROM OUR OWN ORGANIC ANGUS CATTLE!

BEEF N°6 & ORGANIC FRIES  
brioche | 190 g organic angus beef |  
red cabbage cole slaw | onion jam | cheddar |  
gherkins | mustard-mayo  
A | C | G | L | M | O ..... 25

VEGAN CAULIFLOWER &  
SWEET POTATO FRIES  
vegan cauliflower burger | brioche |  
mustard seed | chili mayonnaise  
A | M | N ..... 16

## MAIN COURSE

ROASTED POINTED CABBAGE, SOY CREAM, CHILI OIL & BLACKBERRY, VEGAN  
A | H | L | M ..... 22

POTATO-PUMPKIN GNOCCHI, BEURRE BLANC, MARINATED PUMPKIN & WALNUTS  
A | G | H | L | O ..... 19

SWEET CURD AUSTRIAN DUMPLING, BRUSSELS SPROUTS, SALSIFY & PUMPKIN SEEDS  
A | C | G | L ..... 19

ORGANIC AUSTRIAN FRIED CHICKEN, CABBAGE SALAD & CRISPY PARSLEY  
A | C ..... 22

„WIENER SCHNITZEL“ FROM ORGANIC AUSTRIAN VEAL FRIED IN CLARIFIED BUTTER,  
LINGONBERRIES & POTATO-LAMB'S LETTUCE SALAD  
A | C | G ..... 33

BOEUF STROGANOFF FROM ORGANIC AUSTRIAN SIMMENTALER BEEF, HOMEMADE SPAETZLE,  
MUSHROOMS & BEET ROOT  
A | C | G | L | M | O ..... 26

GRILLED FILET OF CATFISH FROM „GUT DORNAU“, BROCCOLINI, SWEET CORN & QUINOA  
D | G | L ..... 24

## DESSERT

CHOCOLATE CHIP BROWNIE  
caramel sauce | raspberry sorbet  
C | E | F | G ..... 7

BAKED ALASKA  
lemon ice cream | baisier  
C | G ..... 9

CAKE OF THE DAY  
our service will kindly tell you