

ENJOY OUR **GOURMET DINNER**

Amuse gueule

Smoked Trout ^{A,D,M} sour cream | beetroot
Carpaccio | r | diced apples | horse radish | pumpernickel chips

Wild Garlic foamed soup ^{A,G,H}

Butter croutons | hazelnut oil

Zander fillet with wild garlic-spring onion risotto ^{A,D,G,O,B}

braised tomatoes | Sepia chips

Lamb crown with wild garlic-spring spices crust ^{A,L,O,G}

Thyme jus | baby potatoes | ratatouille | caramelized baby carrots

Pistachios bites

pistachio cream | milk chocolate | kataifi | pomegranate ^{A,G,H,F}

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STARTERS

Smoked Trout ^{A,D,M} sour cream | beetroot

Carpaccio | r | diced apples | horse radish | pumpernickel chips € 13,50

Jellied boiled beef

pepper-pumpkin seed oil-vinaigrette | salad | egg ^{L,C,M,O,G} € 11,50

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Beef tartare

butter | onion | toast ^{A,M,O,G} € 16,90
small plate € 12,90

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Austrian TAPAS

seven various tapas ^{A,G,O,L,C} € 14,30

beef tartare | bacon with dried plum | roast carpaccio - potato cheese | Manchego
with nuts | pimentos | jellied boiled beef | Ewe's milk cheese cream |
basil-pesto



WEIN
EMPFEHLUNG

GOURMET MENU

3 courses –
per person € 39,00

4 courses –
per person € 47,00

5 courses –
per person € 53,00

**with corresponding
wines**

- per person + € 16,50
(3 and 4 courses)

- per person + € 19,00
(5 courses)



WEIN EMPFEHLUNG

Grüner Veltliner 2024
„Marienfeld“
Federspiel
WG Denk Wachau
1/8 ... € 5,20

Gelber Muskateller
2024
WG Edlinger - Furth
1/8 ... € 5,20

Weißburgunder 2024
WG Frühwirth -
Steiermark
1/8 ... € 5,

Querceto Rosso
Toscana 2022
Syrah, Merlot, Sangiovese
1/8 ... € 6,50

SOUPS

Viennese Soup tureen

noodles | vegetables | boiled beef | chives ^{A,L,C} € 10,50

Clear Beef broth

with sliced pancakes ^{A,C,G} or noodles ^{A,C} € 5,80

Wild Garlic foamed soup ^{A,G,H} € 6,50

FRESH **SALADS**

Fried chicken fillet coated in pumpkin seeds
leaf salads | pumpkin seed oil ^{A,C,M,O,G,F} € 17,00

Superfood salad

leaf salads | red and white cabbage | carrots | tomatoes
sunflower seed | nuts ^{O,H,F} € 11,00
- with prawns ^{B,O,H,F} € 19,90
- with grilled slices of chicken ^{O,H,F} € 17,00

Mixed salad

cherry tomatoes | carrots | rucola ^{C,L,M,O,G} € 6,20

Beef fillet slices

leaf salad | rucola | parmesan | balsamico ^{O,C,F} € 19,90



ALLERGENE:
A - glutenhaltiges
Getreide,
B - Krebstiere,
C - Ei, D - Fisch,
E - Erdnuss, F - Soja,
G - Milch oder Laktose,
H - Schalenfrüchte,
L - Sellerie, M - Senf,
N - Sesam, O - Sulfite,
P - Lupinen,
R - Weichtiere

INFORMIEREN SIE
SICH BEI UNSEREN
GESCHULTEN
MITARBEITERN.

INKLUSIVPREISE

MADERS **SPECIALITIES**

Lamb crown with wild garlic-spring spices crust ^{A,L,O,G} € 36,-
Thyme jus | baby potatoes | ratatouille | caramelized baby carrots

Zander fillet with wild garlic-spring onion risotto ^{A,D,G,O,B}
braised tomatoes | Sepia chips € 26,90

Mader's Tafelspitz
roast potatoes | horseradish | leaf spinach
root vegetables ^{A,L,O,G} € 25,90

Stir-fried sirloin ^{A,L,O}
French beans with bacon | fried potatoes | roasted onions € 27,80

MADERS Goulash ^{A,L,C,M,O,G}
bread dumpling | roasted bacon | roasted mushrooms € 16,00

Fried pork cutlet „Viennese style“ *
potatoes | rice | cranberries ^{A,C,G} € 18,00
(gluten-free also available ^{E,G,M})

Austrian roast chicken
potato-rocket salad | cranberry jam ^{A,C,G,M,O,F} € 19,90

TRENDY & YOUNG & VEGETARIAN

MADERS Burger
180 g regional beef | cheddar | caramellised onions |
bacon | tomato | cabbage | curly fries | cucumbers
sour cream ^{A,C,O,G,F,N,M} € 18,90
(gluten-free also available)

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STEAKS&CO



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INFORMIEREN SIE
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INKLUSIVPREISE

Burrata with wild garlic pesto ^{A,G,H} € 15,50
Spring spice salad | confit tomatoes | ciabatta

Wild garlic sour cream noodles ^{A,C,G,H} € 16,50
roasted pine nuts | parmesan chips | fried rocket salad
with **chicken** € 21,50

DELICIOUS **STEAKS** FROM OUR GRILL

Filetsteak (180 g) € 36,00
Filetsteak (230 g) € 42,00
Roastbeef (200 g) € 29,50

roast | fine herbs butter ^{D,O,G} | peppersauce ^{A,L,O,G}

choose 2 side dishes:

grilled tomato | French beans with bacon ^{L,O} | corn on the cob ^G
small salad ^{L,O,F} | Steakhouse fries ^A or
baked potato & sour cream ^G

each added side dish € 2,50

... or **do you prefer Surf & Turf?**
with king prawn ^B € 5,50



***) GLUTENFREE? WE ALSO OFFER DISHES GLUTENFREE.**

OUR REGIONAL SUPPLIERS: EGGS – FAM. HUTSTEINER | POTATOES – FAM. PFAFFENWIMMER | FISH – FAM. HADEYER | LAMB – FAM. ROTHBERGER | SALAD, VEGETABLES & CRESS – FAM. OBEREIGNER | MEAT – FAM. NOWAK | PUMPKIN – FAM. PRIESTER