



**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)

## ENJOY OUR **GOURMET DINNER**

### **Amuse gueule**

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### **Salad Caprese**

Mozzarella | tomatoes | pesto | pickled chanterelles <sup>G,C,D</sup>

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### **Carrot-ginger-creamsoup** <sup>A,G,O</sup>

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### **Roasted fillet of seabass** <sup>A,G,L</sup>

Mediterranean vegetables | baby potatoes | Pesto

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### **Small Fillet steak** <sup>A,C,G,O</sup>

Chanterelle sauce | baby potatoes

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### **Chocolate mousse**

forest berries | puff pastry <sup>A,C,G,O,H</sup>

## **SPECIALITIES OF THE WEEK**

### **Chanterelle cream sauce**

with bread dumpling <sup>A,C,G,O</sup> € 17,90

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### **Roasted chanterelle with egg**

Bacon | Parsley potatoes <sup>G,C,O</sup> € 17,90

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### **Marinated cold beef** <sup>O</sup>

Tomatoes | pumpkin seed oil | onion-paprika vinaigrette € 13,00

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## WEIN EMPFEHLUNG

**Grüner Veltliner 2023**  
„Marienfeld“ Federspiel  
WG Denk Wachau  
1/8 ... € 5,20

**Gelber Muskateller 2022**  
WG Edlinger - Furth  
1/8 ... € 4,90

**Weißburgunder 2023**  
WG Fauster - Steiermark  
1/8 ... € 5,20

**Cuvee Q2**  
Weingut Gager -  
Deutschkreutz  
1/8 ... € 6,20

## STARTERS

**Jellied boiled beef** pepper-pumpkin seed oil-vinaigrette | salad | egg <sup>L,C,M,O</sup> € 11,50

### Beef tartare

butter | onion | toast <sup>A,M,O,G</sup> € 16,90 small plate € 12,90

### Austrian TAPAS

seven various tapas <sup>A,G,O,L,C</sup> € 14,30

beef tartare | ham roll | bacon with dried plum | roast carpaccio  
potato salad | tomato-mozzarella | Pesto | jellied boiled beef | Ewe's milk cheese | pumpkinseed-pesto

### Ewe's milk cheese

salad bouquet | pumpkin seed oil | butter <sup>G,O</sup> € 11,50

## SOUPS

### Viennese Soup tureen

noodles | vegetables | boiled beef | chives <sup>A,L,C</sup> € 9,00

### Clear soup

sliced pancakes <sup>A,C,G</sup> or noodles <sup>A,C</sup> € 5,80

**Carrot ginger-creamsoup** <sup>A,G,O</sup> € 6,50

## FRESH SALADS

**Fried chicken fillet** coated in pumpkin seeds  
leaf salads | pumpkin seed oil <sup>A,C,M,O,G</sup> € 17,00

### Superfood salad

leaf salads | red & white cabbage | carrots | tomatoes |  
sunflower seeds | nuts <sup>O,H</sup> € 11,00  
- with prawns <sup>B,O,H</sup> € 19,90  
- with grilled slices of chicken <sup>O,H</sup> € 17,00

### Mixed salad

cherry tomatoes | carrots | rucola <sup>C,L,M,O</sup> € 6,20

### Beef fillet slices

leaf salad | rucola | parmesan | balsamico <sup>O,C</sup> € 19,90

### Salad Caprese

Mozzarella | pesto | tomatoes | pickled chanterelles <sup>G,C,D</sup> € 15,90



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**

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### **Prime boiled beef „classic“**

roast potatoes | vegetables | horseradish sauce | cream  
spinach | horseradish <sup>A,L,O,G</sup> € 25,90

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### **Austrian fried chicken**

potato and lamb's lettuce | cranberry jam <sup>A,C,G,M,O</sup> € 19,90

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### **Fried pork cutlet „Viennese style“ \***

potatoes | rice | cranberries <sup>A,C,G</sup> (also glutenfree <sup>E,G,M</sup>) € 18,00

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### **MADERS Goulash** <sup>A,L,C,M,O,G</sup>

bread dumpling | roasted bacon | roasted mushrooms € 16,00

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### **Rumpsteak** <sup>A,C,G,O</sup>

Chanterelle sauce | baby potatoes € 29,50

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### **Braised sirloin steak with roasted onions**

roast potatoes | French beans with bacon <sup>A,C,G,O,L</sup> € 27,80

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## **TRENDY** & YOUNG

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### **MADERS Burger**

180 g regional beef | cheddar | fried egg |  
bacon | tomato | cabbage | curly fries |  
sour cream <sup>A,C,O,G,F,N</sup> € 18,00  
also available glutenfree

# DELICIOUS **STEAKS**

FROM OUR GRILL

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**Filetsteak** (180 g) € 36,00

**Filetsteak** (230 g) € 42,00

**Roastbeef** (200 g) € 29,50

roast | herb butter <sup>D,O,G</sup> | pepparsauce <sup>A,L,O,G</sup>

choose 2 side dishes:

grilled tomato | beans and bacon <sup>L,O</sup> | corn on the cob <sup>G</sup> |

small salad <sup>L,O</sup> | Steakhouse fries <sup>A</sup> or

potato & sour cream <sup>G</sup>

add another side dish € 2,50

... **do you prefer Surf & Turf?**

with king prawn <sup>B</sup> € 4,50



## **FISH** AHOI!

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**Roasted fillet of sea bass** <sup>A,G,L</sup>

Mediterranean vegetables | baby potatoes | Pesto € 23,00

**Tagliolini** <sup>A,G,C,B</sup> pomodori secchi | **prawns** | pine seed € 18,00

## **VEGETARIAN** DISHES

**"MADER BOWL"**

ricenoodles | couscous | radish | sesame dressing |  
red cabbage | cucumber | soja beans € 13,00

with chicken <sup>N,F,O,M</sup> € 15,50

**\*) 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



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INKLUSIVPREISE