



GASTHOF MADER LUNCH

JULY 8TH TO JULY 13TH, 2024



TUESDAY

Potato cream soup
**

Smoked salmon - spinach noodles
with burrata and pesto
or

Curry with vegetables and pineapple-basmati rice

WEDNESDAY

Clear soup with noodles
**

Picatta of chicken with noodles and tomato sauce

Curry with vegetables and pineapple-basmati rice

THURSDAY

Green onion cream soup
**

Spare ribs with potatoes and sour cream
or

Gnocchi with mushrooms à la crème

SATURDAY BRUNCHBUFFET

Salad buffet
Garlic cream soup
Viennese Soup tureen
**

Rolled turkey breast with gratin and vegetables
or
gratinated ricotta-spinach cannelloni

Carrots-nut cake

Menu of the day € 14,50

vegetarian main course € 12,50

Saturday **brunch buffet** € 18,50

only main course € 15,50

STARTERS, SALADS, SOUPS

Jellied boiled beef
pepper-pumpkin seed oil-vinaigrette |
salad | egg € 11,50

Fried chicken fillet coated in pumpkin seeds
leaf salads | pumpkin seed oil € 15,90

Beef fillet slices
leaf salad | rucola | parmesan | balsamico € 18,90

Viennese Soup tureen
noodles | vegetables | boiled beef | chives € 9,00

Clear soup
sliced pancakes or noodles € 5,20

Asparagus-cream soup € 5,80

MADERS SPECIALITIES

GREEN AND WHITE ASPARAGUS
potatoes | Sauce hollandaise | ham € 19,50
or potatoes | parmesan | brown butter € 19,50

MADERS Burger
180 g regional beef | cheddar | egg |
bacon | tomato | cabbage | curly fries |
sour cream € 16,90

MADERS Goulash
bread dumpling | roasted bacon | roasted mushrooms
€ 14,90

FRIED PORK CUTLET „VIENNESE STYLE“ *
potatoes | rice | cranberries (also glutenfree) € 16,50

BRAISED SIRLOIN STEAK WITH ROASTED ONIONS
roast potatoes | French beans with bacon € 26,80

FILLET OF TROUT
asparagus risotto | beet root mayonnaise |
king oyster mushroom € 23,50

DESSERTS

dessert of the day € 4,30
appelstrudel | whipped cream € 4,30

