

# Asparagus



Euro

## Starter:

Salad of rhubarb and asparagus with a short roasted slice of gravad organic salmon and white garlic gremolata <sup>3,6,10</sup> € 16,50

## Main:

One portion of asparagus with butter-potatoes and Sc. Hollandaise or butter <sup>2,5,10</sup> € 19,50

One portion of asparagus with air-dried raw ham from the Vulcano ham-factory in the Steiermark, butter-potatoes and butter <sup>5</sup> € 21,50

One portion of asparagus with Wiener Schnitzel, breaded escalope of organic German veal, butter-potatoes and Sc. Hollandaise <sup>12,5,10</sup> € 32,50

Well aged Rumpsteak with crème sauce from fresh green pepper and tarragon, portion of asparagus and butter-potatoes <sup>1,5,7,10</sup> € 33,50

Fried filet of local pike-perch with asparagus, tomato-Hollandaise and butter-potatoes <sup>1,2,3,5,10</sup> € 34,50

We always use the best german grown asparagus

## Our wine recommendations to asparagus

Weissburgunder „Birthal“ 2013 <sup>10</sup> 1/8 l € 7,50  
Winery Weinrieder - Weinviertel 0,75 l € 40,00