

# Asparagus

Euro



<b>Roasted slices of marinated organic salmon</b> with asparagus cream, sunchoke and mustard essence <sup>1,3,5,8,10</sup>	€ 16,50
<b>One portion of asparagus with butter-potatoes</b> and Sc. Hollandaise or butter <sup>2,5,10</sup>	€ 19,50
<b>One portion of asparagus with air-dried raw ham</b> from the Vulcano ham-factory in the Steiermark, butter-potatoes and butter <sup>5</sup>	€ 21,50
<b>One portion of asparagus with Wiener Schnitzel</b> , breaded escalope of organic German veal, butter-potatoes and Sc. Hollandaise <sup>1,2,5,10</sup>	€ 32,50
<b>Well aged Rumpsteak</b> with crème sauce from fresh green pepper and tarragon, portion of asparagus and butter-potatoes <sup>1,5,7,10</sup>	€ 33,50
<b>Fried filet of local pike-perch with asparagus</b> , 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

<b>Weissburgunder Ried „Mittersteig“ 2017</b> <sup>10</sup>	1/8 l € 7,50
Winery Nimmervoll - Wagram	0,75 l € 40,00

1 gluten, 2 egg, 3 fish, 4 shellfish, 5 milk, 6 nuts, 7 celery, 8 mustard, 9 sesame, 10 sulfite