

Welcome at our  
Hotel and Restaurant  
Minichmayr



## Our before dinner drinks

„Caberesco“ rosé Prosecco	4,00
Kolkmann, Fels	
Sparkling wine of pear	4,00
Kirchmair, Weistrach	
Heckenfrizzante	4,00
Scheucher, Labuttendorf	

## Minichmayr's dinner

Tatar of tuna Avocado / Toast 	Pinot blanc 2016 Scheucher Labuttendorf 1/8 4,30
Cream of potato soup brook cress 	
Medallions of veal Gratin / Thai-asparagus / tarragon glaze 	Blaifränkisch 2014 Markowitsch Göttlesbrunn 1/8 4,80
Chocolate mousse white and dark fruit sauce / passion fruit	
4-course dinner	46,00
3 course dinner with starter	41,00
3 course dinner with soup	36,00

## Starters / soups / salads

**Tatar of tuna**  
Avocado / Toast  
13,50

**Carpaccio of beef**  
local-“Parmesan” / Arugula  
13,50

**Chicken salad „Styria“**  
Deep fried chicken / lettuce  
11,50

**Roasted chicken liver**  
lettuce / cranberry gravy  
12,50

**Cream of potato soup**  
brook cress  
5,80

**Beef broth**  
meat strudel or sliced pancakes  
4,80

## Fresh fish of the day

**Filet of cod**  
black rice / fennel  
19,50

**Roasted filet of trout**  
parsley potatoes / vegetables  
19,50



**Riesling 2015**  
**WEingut Dolle**  
**Straß**  
**1/8 4,30**

**Gelber Muskateller**  
**2016**  
**Weingut Kolkmann**  
**Fels/Wgram**  
**1/8 4,30**

## Our chef recommends

**Rosted rack of veal**  
Gratin / Thai-asparagus / tarragon gravy  
28,50

**Medallions of pork**  
barley / vegetables  
18,50

**Braised roulade of beef**  
mashed potatoes / string beans  
15,50

**Angus Burger**  
Steak-fries / crispy bacon  
12,50

**„Wiener Schnitzel“**  
parsley potatoes / cranberries  
Veal 21,50  
Chicken or pork 12,50

**Creamy risotto**  
Arugula / feta / tomatoes 10,50  
roasted chicken breast 14,50  
roasted pike perch 14,50

**Ragout of lung and heart of veal**  
bread dumpling  
starter 8,50 / main dish 11,50

**Quinoa fritters**  
grilled vegetables / hummus  
10,50



**Riesling 2015**  
Dolle  
Straß  
1/8 4,30

**Cuvée "Escorial"**  
2012  
Chorherren  
Klosterneuburg  
1/8 6,00

## Our desserts

Chocolate mousse white and dark  
Passion fruit / fruit sauce  
6,90

Strudel of pear  
vanilla cream  
4,90

Bohemian powidl-Pofesen  
vanilla ice  
6,90

Austrian cheese plate  
fig-chutney  
7,20

Cover 2,50  
bread 1,20

Side salad 4,50



Riesling Eiswein  
Kolkmann  
Fels/Wagram  
1/16l 4,50

Schoko-Chili-Likör  
Hiebl  
Stadt Haag  
3,80

Für die Verwendung  
von regionalen  
Rohstoffen  
wurden wir mit dem  
AMA-Gastrosiegel  
ausgezeichnet.  
Weitere Informationen  
finden Sie am Info-Blatt.