

Welcome at our  
Hotel and Restaurant  
Minichmayr



## Our before dinner drinks

|   |      |
|---|------|
| „Caberesco“ rosé Prosecco<br>Kolkmann, Fels | 4,00 |
| Heckenfrizzante<br>Scheucher, Labuttendorf  | 4,00 |
| Schilcher Sturm ¼                           | 3,80 |

## Minichmayr's Game diner

Carpaccio of deer



Pumpkin-ginger-soup



Saltim bocca of venison

Portwine risotto / braised Belgium endives



Chestnut-mousse

stewed cherries / dark chocolate

|                              |       |
|------------------------------|-------|
| 4-course dinner              | 48,00 |
| 3-course dinner with starter | 43,00 |
| 3-course dinner with soup    | 38,00 |

Gelber Muskateller  
2017  
Scheucher,  
Labuttendorf  
1/8 4,50

Cuvée Vulcano  
2014  
Iglar  
Deutschkreuz  
1/8 6,50

## Game in season

### **Carpaccio of deer**

„Old sheep cheese“ / mushrooms  
walnut oil  
14,50

### **Raw ham of deer**

goat cheese / pumpkin-chutney  
14,50

### **Pumpkin-ginger-soup**

prawns-spring roll  
6,50

### **Roasted rack of deer**

Soufflé of sweet potato  
mushroom gravy / red cabbage  
32,50

### **Saltim bocca of venison**

Portwine risotto / braised Belgium endive  
26,50

### **Fillet tips of deer**

gnocchi / Winter vegetables  
26,50

### **Ragout of game**

brioche-dumpling / red cabbage  
18,50

### **Chestnut mousse**

stewed cherries / dark chocolate  
7,50



**Gelber Muskateller  
2017**

**Scheucher  
Labuttendorf  
1/8 4,50**

**Cuvée Vulcano  
2014**

**Igler  
Deutschkreuz  
1/8 6,50**

**Riesling Eiswein**

**Kolkmann  
Fels/Wagram  
1/16l 4,50**

## Our chef recommends

### **Tatar of smoked salmon**

wasabi-cream / lettuce

13,50

### **„Steirischer Backhendlsalat**

deep fried chicken served on lettuce

11,50

### **Cream of garlic soup**

bread chips

5,80

### **Beef broth**

meat strudel or sliced pancakes

4,80

### **Roasted fillet of pike perch**

mashed potatoes / peas

Lime Hollandaise

17,50

### **Fillet of trout**

almond butter / parsley potatoes

19,50

### **Boiled brisket of beef**

roast potatoes / vegetables / horse radish

18,50

### **Traditional boiled pork**

vegetables / potatoes

15,50



### **Chardonnay 2017**

Wöber

Weinviertel

1/8 4,50

### **St. Laurent 2015**

classic

Chorherren

Klosterneuburg

1/8 5,00

**„Wiener Schnitzel“**  
 parley potatoes / cranberries  
 veal 21,50  
 chicken or pork 12,50

**Home made gnocchi**  
 mushrooms / fresh herbs  
 16,50

**Angus Burger**  
 fried sweet potatoes / crispy bacon  
 14,50

**Chestnut mousse**  
 stewed cherries / dark chocolate  
 7,50

**Black currant ice parfait**  
 chocolate brownie  
 7,50

**Apple strudel**  
 vanilla cream  
 4,90

**Austrian cheese plate**  
 chutney of fig  
 7,50

Cover 3,00  
 Roll 1,30  
 Side salad 4,50



Concerning  
 allergenic  
 ask our staff!



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