



Our before dinner drinks

„Caberesco“ rosé Prosecco Kolkmann, Fels	4,50	Rieslingsekt Dolle, Strass	5,00
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Wine offer by the glass

Welschriesling 2018 WG Scheucher, Labuttendorf	4,00	Zweigelt-Rosé 2018 WG Dolle, Strass	4,00
Riesling „Fumberg“ 2017 WG Kolkmann; Fels/Wagram	4,50	Blaufränkisch 2017 WG Markowitsch,	5,00
Sauvignon blanc 2018 WG Scheucher, Labuttendorf	4,50	Cuvee Quatro 2016 WG Gager, Horitschon	6,50

Minichmayr's late Summer dinner

Tatar of smoked trout
red beet carpaccio / horse radish

Pumpkin ginger soup
roasted prawn

Paillard of veal
chanterelles / Belgium endives / roast potatoes

Cassis-Iceparfait
dark chocolate cream

4-course dinner	45,00
3-course dinner with starters	40,00
3-course dinner with soup	35,00

Light starters

Carpaccio of beef
mushrooms / parmesan
14,50

Tatar of smoked trout
red beet / fresh horseradish
13,50

Caprese of sheep cheese
tomatoes / pesto
9,50

Summer salads

Deep fried chicken liver
celery-walnut-raw cost / cranberries
12,50

Chicken salad
grilled chicken breast / lettuce / herb dressing
11,50

Fishermen's salad
smoked trout / horseradish
12,50

Vital Salad
Quinoa-fritters / lettuce / raw cost
11,50

Soups of the day

Pumpkin ginger soup

5,80

with prawns

7,50

Beef broth

meat strudel or sliced pancakes

4,80

Fresh fish of rivers and sea

Roasted fillet of trout

almond butter / parsley potatoes / vegetables

19,50

Medallions of Angler

braised fennel / saffron risotto

19,50

Summer in the Minichmayr

Paillard of veal

mushrooms / Belgium endives / roast potatoes

26,50

Sirloin of beef

mushroom gravy / potato-leek-strudel / grilled vegetables

28,50



Boiled brisket of beef
roast potatoes / root vegetables
apple horseradish / leek sauce
19,50

Minichmayr's Angus Burger
crispy bacon / arugula / onion relish
fried sweet potatoes
14,50

Medallions of pork
barley / vegetables / pumpkin sauce
19,50

Roasted chicken liver
Cranberries / baked apple
crispy bacon / puree
16,50

„Wiener Schnitzel“
parsley potatoes / cranberries
veal 22,50
chicken or pork 13,50

Home made Gnocchi
mushrooms / cherry-tomatoes
16,50

Quinoa-spinach-fritters
grilled vegetables / hummus
11,50

Austrian pastries

Cassis-iceparfait
dark chocolate creme / Popcorn
7,50

Chocolate tarte
raspberry sherbet
7,50

Almond pear strudel
whipped cream
4,90

Home made cheese dumplings
bread crumbs / stewed plums
8,50

Austrian cheese plate
„Affineur“
fig mustard
9,50

Bread

1,30

Side salad

4,50

Please, ask our staff concerning allergenes!

**Für die Verwendung von regionalen Rohstoffen
wurden wir mit dem AMA-Gastrosiegel ausgezeichnet.**

