

Our before dinner drinks

Heckenfrizzante, Scheucher	4,50
„Cabaresco“ rosé Prosecco, Kolkmann	4,50
Birnen-Schaumwein, Hirschvogel	4,50
„Toni“, Bouvier-Frizzante, Gmeiner	5,00
Riesling Winzersekt, Dolle	5,00

Minichmayr's Summer dinner

Carpaccio of salmon trout



Soup of wild herbs
vegetable chips



Tournedos of beef
chanterelle sauce
roast potatoes / romanesco



Lime-Skyr-Mousse
Apricot ragout

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



Sommer-Drinks

Bicicletta

wine /soda
Campari
Orange/Limette
5,00

Paradiso

Prosecco
Ramazotti rosato
lime
6,10

Lillet-Spritzer

Tonic wild berry
Lillet / berries
5,00

Mirtillo

wine / soda
blueberry liquor
orange / berries
5,00

Starters and Summer salads

Carpaccio of salmon trout
lime-chili-taste
herb salads / 2ocaccia
14,50

Tatar of beef
avocado / whole wheat toast
14,50

Minichmayr's Summer salad
lettuce / avocado / cherry tomatoes
herb dressing
topped with ...

- chicken breast in pumpkin-seed-crust
- grilled chicken breast
- smoked fillet of trout
- feta cheese wrapped in bacon
- cheese dumplings

11,50

Cream of wild herbs soup
vegetable chips
5,80

Beef broth with
cheese dumplings or sliced pancakes
4,80



**Wein aus
Oberösterreich
Weinbauer Gmeiner,
Perg, Bergland**

**Frizzante
vom Bouvier**
0,1 5,00

**Bouvier 2020
Chardonnay 2019
Rösler rosé 2019
Rösler rot 2018**
1/8 5,00

**Tresterbrand
Zweigelt**
2 cl 5,00

gmeiner
WEIN AUS OBERÖSTERREICH

Our chefs recommend

Fillet of beef
chanterelle sauce
roast potatoes / romanesco
29,50

Saltimbocca of chicken breast
arugula risotto / mediterranean vegetable
15,50

Minichmayr's Angus-Burger
arugula / cheddar sauce
cucumber-onion-relish / French fries
11,50

Creamed chanterelles
spinach dumplings / fresh herbs
14,50

Roasted chanterelles
Eggs / onion / potatoes
14,50

Traditional Austrian Cuisine

Boiled brisket of beef
vegetables / roast potatoes
horse radish sauce / chive sauce
16,50

Pot roast of pork
bread dumplings / lentils
13,50

Wiener Schnitzel
parsley potatoes / cranberries
veal 21,50
chicken or pork 13,50



Weißburgunder

2019

Scheucher,
Labuttendorf
1/8 4,50

Riesling

„Brunngasse“

2019

Dolle,
Strass

1/8 4,50

Zweigelt rosé

2019

Kolkmann
Fels/Wagram
1/8 4,50

Blaufränkisch

2018

Markowitsch
Göttlesbrunn
1/8 5,00



Fresh fish of the day

Roasted fillet of sheatfish
arugula risotto / peppers
21,50

Fillet of trout
potatoes / fresh spinach
19,50

Side salad 4,50
Bread 1,50

Austrian pastries

Lime-Skyr-Mousse
Apricot ragout
7,50

Apricot-ice parfait
cherries ragout
7,50

Cheese dumplings
stewed apricot
7,50

Apricot-cheese-strudel
vanilla cream
4,50



Segafredo

Espresso 3,00
Doppelter 3,60
Verlängert 3,30

Chococino 3,60

Affogato 4,30
Vanilleeis
mit Espresso

Digestifs Edelbrände

Hiebl, Haag
Hirschvogel, Kirchberg
Kolkmann, Fels/Wagram

