

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 Spring specialties

Tatar of smoked trout Avocado / Toast 	Chardonnay selection 2016 Wöber Waizendorf 1/8 4,30
Cream of wild garlic soup bread chips 	Blaufränkisch 2014 Markowitsch Göttlesbrunn 1/8 4,80
Roasted fillet of beef gratin / asparagus / Sauce Bernaise 	
Yoghurt-Mousse fresh berries	
4-course dinner	46,00
3-course dinner with starter	41,00
3-course dinner with soup	36,00

## Starters / soups / salads

### **Tatar of smoked trout**

Avocado / Toast

13,50

### **Carpaccio of beef**

sheep cheese / arugula

13,50

### **Chicken salad**

deep fried chicken / pumpkin vinaigrette

11,50

### **Stuffed dumplings of fawn**

lettuce / watercress

12,50

### **Cream of wild garlic soup**

bread chips

5,80

### **Beef broth**

liver dumplings or sliced pancakes

4,80

## Fresh fish of the day

### **Fillet of salmon**

risotto with wild garlic / Belgium endives

19,50

### **Roasted fillet of trout**

parsley potatoes / vegetables

19,50



### **Riesling 2015**

Dolle

Straß

1/8 4,30

### **Weißburgunder**

2016

Scheucher

Labuttendorf

1/8 4,30

## Spring in Minichmayr

Roasted fillet of beef  
gratin / asparagus / Sauce Hollandaise  
28,50

Chicken breast “saltim bocca”  
asparagus risotto / herbs  
15,50

Roulade of fawn of goat  
mashed potatoes/ herb gravy  
17,50

Medallions of pork  
barley / vegetables  
18,50

Angus Burger  
steak-fries / crispy bacon  
12,50

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

Ragout of lung  
bread dumplings  
starter 8,50 / main dish 11,50

Home made gnocchi  
wild garlic / tomato /sheep cheese  
10,50  
roasted chicken breast 14,50  
roasted salmon 14,50



Riesling 2015  
Dolle  
Straß  
1/8 4,30

19 crimes  
The banisher  
Cuvee 2015  
Südost-Australien  
Cuvée “Escorial”  
1/8 6,00

## Austrian desserts

Yoghurt-mousse  
marinated berries  
6,90

Cranberry-ice parfait  
chocolate tarte / cocoa bean  
6,90

Strudel of pear  
Vanilla cream  
4,90

Cheese dumplings  
stewed strawberries  
6,90

Austrian cheese plate  
fig-chutney  
7,20

Cover 2,80  
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.