



## MEXICO

### Starters

**BIO Sourdough Bread by Joseph Brot** with Smoked Butter & Chilimayo (A, G, M)

**Guacamole** with Tortilla Chips (O)

### Main Courses

**BBQ Cured Pork Chops**

*with Tomato-Corn-Salad* (F, M, O)

approx. 8 min/side

**Sous Vide Flanksteak**

*with Pimientos de Padrón*

approx. 4 min/side  
*place on cooking grate*

**Mexico Style Chicken Wings**

*with Pineapple Salsa*

approx. 7 min.

**Spicy Barbecue-Sausage**

*with Polenta* (A, C, G)

approx. 8 min.  
approx. 4 min/side

**BBQ Pork-Skewers**

*with Bean-Ragout* (O, L)

approx. 8 min/side  
*place on cooking grate*

### Sauces

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili / Fruity Ketchup / Garlic

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### Recommendation for Wine

*Mayer am Pfarrplatz, Gemischter Satz DAC 2021, Nussdorf  
Umathum, St. Laurent 2019, Neusiedlersee*

Details regarding our wines you also find in our wine list.

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,  
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca



## VEGGIE GRILL

All dishes are vegan, lactose and gluten free (bread on request)

### Starters

**Hummus** with chickpeas and sesame oil (F,N)

**Vegan bread-spread** made from sun-dried tomatoes (F,N)

### Main Course

**Falafel Skewer** (F,A)

*with cream of peas*

approx. 2-3 min/side

**Porto Bello** (F,A)

*with vegan Mozzarella and vegan Meatballs*

approx. 6 min

**Baked sweet Potatoe** (E,H)

*with Curry Cream*

approx. 7-8 min

**Baby Market Vegetables**

approx. 3 min/side

### Sauces

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili / Fruity Ketchup / Garlic

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### Recommendation for Wine

*Atzberg, Grüner Veltliner Steilterrassen Smaragd 2018, Wachau  
Leberl, Blaufränkisch Ried Reibühel 2017, Großhöflein*

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