



PANNONIEN

Starters

BIO Sourdough Bread by Joseph Brot with Smoked Butter & Aioli

(A,G,M)

Roman Salad with Feta-Cheese and Core Oil (C,O,M)

2 Kinds of Bread-Spreads with original Philadelphia (C,G,M)

Main Courses

Prime Boiled Beef

with Tomato-Cucumber-Salad (O)

approx. 4 min

Baby-Sized Smoked Sausages

with Mustard, Horseradish and Pickles (O,M,G)

approx. 6 min

Pork Chops

with Baked Potatoes

and Corncobs

approx. 5 min/side

place in fervour

approx. 6 min

Chicken-Bell Pepper-Skewers (O)

approx. 5 min

Fish on a Stick

with Sweet & Sour Bell Pepper Salad (O,D,L)

approx. 15-20 min

Sauces

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

Recommendation for Wine

Unger, Riesling Furth Terrassen 2021, Kremstal

Hagn, Cabernet Sauvignon-Merlot Colloredo 2019, Mailberg

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) approx. 2-3 min/side
with cream of peas

Porto Bello (F,A) approx. 6 min
with vegan Mozzarella and vegan Meatballs

Baked sweet Potatoe (E,H) approx. 7-8 min
with Curry Cream

Baby Market Vegetables approx. 3 min/side

Sauces

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

Recommendation for Wine

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

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