

Our recommendation:

*Wachauer apricot sprizz*  
*Apricot nectar from the region of Wachau, sparkling wine*  
€ 7,50

*Beef Stroganoff*  
*with homemade, fried spaezle*  
€ 19,90

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## *local white asparagus from Beelitz*

*Salad of asparagus marinated with wild garlic vinaigrette*  
*served with smoked salmon*  
€ 14,90

*cold cucumber bowl*  
*Cucumber | yogurt | dill*  
€ 7,50

*All main dishes are served with boiled potatoes,*  
*homemade sauce hollandaise, melted butter*  
*or light wild garlic vinaigrette*

*Portion of asparagus*  
€ 17,90

*Asparagus with "Vienna Schnitzel"*  
€ 24,90

*Asparagus with crispy fried filet of pike perch*  
€ 25,90

*Asparagus with cooked ham*  
€ 20,90

*Asparagus with filet of beef*  
€ 29,90

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Our wine recommendation

<i>2015 Riesling „Exklusiv“<sup>6</sup></i>	<i>0,1l</i>	<i>€ 4,00</i>
<i>Quality wine, white, Vineyard Hirtl, Weinviertel</i>		
<i>2016 Gemischter Satz<sup>6</sup></i>	<i>0,1l</i>	<i>€ 4,50</i>
<i>Quality wine, white, Vineyard Martinshof, Weinviertel</i>		
<i>2015 Rosa</i>	<i>0,1l</i>	<i>€ 5,50</i>
<i>Rosé of Blaufränkisch, St. Laurent &amp; Zweigelt</i>		
<i>Quality wine, rosé, Vineyard Umathum, Burgenland<sup>6</sup></i>		