

## Asparagus Menu

	€
<b>Green Asparagus V</b>	
<i>Brown butter, Miso, Yuzu, cured egg yolk from Taubentaler Hof</i>	29
<b>Optional</b>	
<b>Green Asparagus VG</b>	
<i>Herb emulsion Miso and Yuzu</i>	26
<b>Cream soup of Asparagus</b>	19
<i>Wild herb emulsion, poached quail egg and mushrooms</i>	
<b>Risotto of white and green Asparagus</b>	32
<i>Sauce Hollandaise, poached egg from Taubentaler Hof and Pumpernickel bread</i>	
<b>German Asparagus</b>	
<i>Potatoes from France</i>	
<i>and drawn Butter or sauce Hollandaise</i>	
<b>for 250g</b>	32
<b>for 500g</b>	52
<b>Optional with</b>	
<b>Two sorts of Ham</b>	18
<i>Air dried ham and boiled rosemary ham</i>	
<b>Boiled truffle ham from Piemont</b>	22
<b>„Wiener Schnitzel“ with Lemon, Caper and Sardelle</b>	29
<b>Roasted Salmon trout</b>	28
<b>Roasted filet of Turbot</b>	32
<b>„Tournedo“ of Beef filet</b>	38

our wine recommendation_	€	
<b><u>Leininger, Franken</u></b>		
2020 Eibelstadter Mönchsleite „Altenberg 1172“ (Silvaner)	0,1l	14,00
	0,75l	82,00
<b><u>Tement, Steiermark</u></b>		
2020 Kalk & Kreide (Sauvignon Blanc)	0,1l	12,00
	0,75l	72,00
<b><u>Martin Muthenthaler, Wachau</u></b>		
2019 Spitzer Graben (Grüner Veltliner)	0,1l	12,50
	0,75l	75,00

All prices in Euro and including VAT

V – Vegetarian; VG – Vegan; GF – Gluten free; LF – Lactos free; LO – Local