

# Babenwohl

## RESTAURANT

<b>Beef Tartare from local cattle</b>   pickled pumpkin mountain cheese chips (80   120g)	21.00   31.00
<b>Marinated Trout from local fisheries</b>   fennel-pear salad   dill-mustard sauce	18.00
<b>Beetroot Carpaccio</b>   lime coriander vinaigrette horseradish almond espuma (vg)	16.50
<b>Hearty Beef Soup</b>   cheese dumplings or strips of pancake	9.00
<b>Chestnut Soup</b>   Truffle foam   glazed chestnuts (vg) fresh black truffle (1gr)	9.00 4.00
<b>Chicken essence</b>   spinach dumpling	9.00
<b>Schwärzler salad bowl</b>   crispy chickpeas   black root   pumpkin   carrots savoy cabbage   beetroot   cabbage-apple-salad (vg) optionally with lentil dumplings (vg) or either spicy beef fillet strips or corn fed chicken supreme	21.00  24.00 30.00
<b>Walnut Risotto</b>   braised parsley roots (v)	24.00
<b>Beetroot Wellington</b>   spinach   mushrooms   creamy savoy cabbage (v)	28.00
<b>Käsespätzle</b>   mountain cheese   fried onions   potato salad	22.00
<b>Viennese Veal Schnitzel</b>   cranberries   potato and leaf salad	32.00
<b>Roasted Beef with Fried Onion</b>   bacon green beans   fried potatoes	34.00
<b>Corn-Fed Chicken Breast Supreme</b>   cassis jus   miso carrots   root chips   potato gratin	29.00
<b>Fried Trout Fillet</b>   pumkin chili ragout   linguine	32.00
<b>Braised Lamb Shank</b>   red cabbage almond praline   mashed potatoes and celery	42.00
<b>Homemade Baked Apple</b>   vanilla ice cream (v) (preparation time 20 min.)	12.00
<b>Tarte "Chocolate Symphonie"</b>   cassis sorbet (v)	12.00
<b>Curdmousse ball</b>   cinnamon crumble   sour cherry compote (v)	10.50
<b>Bregenzerwald Cheese</b>   Homemade Chutney (v)	15.00

(v) vegetarian

(vg) vegan

## Aperitif recommendation

Ginger & Lime   Vermouth   Lime   Ginger Ale	9.00
Cherry Spritz   Homemade Cherry Liqueur   Bitter Lemon	9.00
Pink & Spicy   non-alcoholic Gin   raspberry and rosemary syrup   Bitter Lemon	9.00

## Wine recommendation

Grüner Veltliner 2022 Winery Anton Bauer, Feuersbrunn am Wagram	1/8 l	6.50
Hillside White (GB, GM) 2021 Winery Hillinger, Jois, Leithaberg	1/8 l	6.50
Schwärzler Selection (CH, WB, GB) 2023 Winery Achs – Wendelin, Gols, Burgenland	1/8 l	6.50
Rosé from Zweigelt and Pinot Noir 2022 Winery Dockner, Göttweig, Kremstal	1/8 l	6.50
Zweigelt 2022 Winery Pfaffl, Stetten, Weinviertel	1/8 l	6.50
Schwärzler Cuvée (SL, ME, PN) 2022 Winery Markus Iro, Gols, Neusiedlersee	1/8 l	6.50
Blaifränkisch 2021 Winery Kirnbauer, Deutschkreutz, Mittelburgenland	1/8 l	6.50

Ask for our wine list and choose from over 100 selected wines!

## Noble brandy from Michelehof

Apple brandy Gravensteiner	2 cl	8.00
Pear brandy Subirer	2 cl	8.00
Apricot brandy	2 cl	8.00
Orange blossom muscatel brandy	2 cl	8.00
Wild elderberry brandy	2 cl	9.00
Old plum brandy aged in oak	2 cl	8.00

All products are sourced locally and freshly prepared. We are happy to provide information on the origin and composition of the dishes on request. All prices in Euro incl. statutory taxes.