Babenwohl

RESTAURANT

Starters

Beetroot Carpaccio Chioggia Beetroot | Hazelnut (vg)	14.50
Cured Salmon Trout from Vorarlberg Horseradish-Espuma | Apple-Herb-Salad	16.50
Beef Tartar Rye Bread | Chives	20.00 | 28.00

Soups

Fish Soup Saffron | Sugar Snap Peas	13.00
Pumpkin Soup Pumpkin Seeds | Pumpkin Seed Oil (vg)	9.00
Rich Beef Broth Root Vegetables | Semolina Dumplings or sliced Pancakes	9.50

Salads

Salad Bowl Lentilles | Cauliflower | pickled Vegetables	21.00
crispy Vorarlberg-Style Cornmeal Dish | Cress (vg)	
optional with fried Falafel (vg)	23.00
Pan-fried Chickenbreast	28.00

Main Course

Tagliatelle al ragù Mushrooms | Lentilles | Tomatoes (vg)	21.00
Spelt Risotto baked Pumpkin | pickled Vegetables | Chili-Shallots (vg)	23.00
Cheese Dumplings Duo of Onions | Chives | Potato Salad with Lettuce	23.00
Crispy Pike Perch grilled Leek | Poultry Velouté | Mustard Seeds	30.00
Confit Catfish from the Lake of Constance Buckwheat | Lardo | Ciabatta-Cream	33.00
Cornfed Chicken Breast roasted Sweet Peppers | creamy Polenta | Bio-Eggyolk	29.00
Viennese Veal Schnitzel Potato-Salad with Lettuce | Lingonberries	32.00
Roast Beef „Schwärzler Style“ green Beans with Bacon | roasted Potatoes	35.00

(v) vegetarisch (vg) vegan

Aperitif recommendations

Peach & herbs | peach liqueur | lemon juice | herbal lemonade	9.00
Finesparkling brut blanc | premium sparkling wine from Austria, méthode traditionnelle	8.00
Mùre sprizz (optionally without alcohol) Blackberry puree | Schwärzler sparkling wine | bitter lemon	9.00

Wine recommendations

Grüner Veltliner 2024 Winery Anton Bauer, Feuersbrunn am Wagram	1/8 l	7.00
Riesling vom Urgestein 2024 Winery Jordan, Pulkau, Weinviertel	1/8 l	7.00
Schwärzler Selection (WB, CH) 2024 Winery Achs – Wendelin, Gols, Burgenland	1/8 l	7.00
Rosé aus Zweigelt und Pinot Noir 2024 Winery Josef Dockner, Lower Austria	1/8 l	7.00
Zweigelt 2023 Winery Pfneisl, Deutschkreutz, Central Burgenland	1/8 l	7.00
Schwärzler Cuvée (SL, ME, PN) 2025 Winery Markus Iro, Gols, Lake Neusiedl	1/8 l	7.00
Rioja Crianza 2021 Bodega Heraclio Alfaro, Rioja, Spain	1/8 l	7.00

Our wine list offers over 100 carefully selected wines from renowned wine regions.
We are happy to recommend the perfect pairing for your meal.

Michelehof fruit brandies

Gravensteiner apple brandy	2 cl	8.00
Subirer pear brandy	2 cl	8.00
Apricot brandy	2 cl	8.00
Orange blossom muscat brandy	2 cl	8.00
Wild elderberry brandy	2 cl	9.00
Oak-aged plum brandy	2 cl	8.00

All dishes are prepared with care using selected regional ingredients. Information about allergens and origins are available upon request. All prices in euros including taxes.