



<b><u>Aperitivi</u></b>		
	<b>0,1l</b>	<b>0,75l</b>
<b>Gelber Muskateller Frizzante brut</b> (M)	6,80	42,00
<i>Fresh, fruity Muscatel Brut of Wohlmuth from southern Styria</i>		
<b>Spumante Motivo Rosé</b> (M)	6,80	42,00
<i>Extra Dry Spumante Rose from Molino in Veneto with a delicate bouquet of berries</i>		
<b>Prosecco "Le Contesse" D.O.C</b> (M)	6,80	42,00
<i>Extra Dry Prosecco from Treviso - light in alcohol, fruity with refreshing pearls</i>		
.....		
<b>Prosecco frizzante alla spina</b> (M)	¼ l	7,80
<i>Slightly sparkling white wine from the barrel - served in the stone carafe.</i>		
	½ l	15,60
.....		
<b>Prosecco Spumante "Sambuco"</b> (M)		
<i>Prosecco Spumante with elderberry juice</i>		
	7,00	
<b>Prosecco Spumante "Limoncello"</b> (M)		
<i>Prosecco Spumante with Limoncello</i>		
	7,00	
.....		
<b><u>Bellini della casa</u></b>		
<i>Prosecco Spumante with white peach pulp and some strawberry pulp (M)</i>		
	7,90	
<b><u>Negroni classic</u></b>		
<i>Gin Bombay Sapphire, Martini rosso and Campari. (M)</i>		
	9,50	
<b><u>Gin &amp; Tonic mediterraneo all'arancia</u></b>		
<i>Malfy Gin con arancia from Italy, tonic, ice and orange peel (M)</i>		
	11,00	
.....		
<b>Hugo con vino spritz</b>	¼ l	6,50
<i>White wine with soda, elderberry, lemon and fresh mint (M)</i>		
<b>Aperol prosecco spritz</b>	¼ l	7,20
<i>Aperol with Prosecco frizzante, soda and orange slice (M)</i>		
<b>Campari Soda or Orange</b> (M)	4 cl	6,00
<b>Martini bianco, dry or rosso</b> (M)	6 cl	5,80
<b>Crodino spritz biondo / rosso <u>non alcolico</u></b>	¼ l	4,50
<i>Alcohol-free bitter oranges / bitter and sweet blood orange aperitif sprinkled with soda</i>		
.....		
<b><u>Our new homemade lemonades</u></b>		
<i>Optionally with Grander soda or Grander water</i>		
<b>Hibiscus-rose petal-lemonade</b>	0,4 l	4,80
<i>homemade syrup with hibiscus and rose petal vinegar, with a little lemon balm and crushed ice</i>		
<b>Passion fruit lemon balm Lemonade</b>	0,4 l	4,80
<i>homemade passion fruit syrup with lemon balm and crushed ice</i>		



<u><i>Vini bianchi</i></u>	<i>0,1l</i>	<i>Fl.</i>
<i>Grüner Veltliner vom Haus 2021</i> <i>R &amp; A Pfaffl – Stetten / LOWER AUSTRIA</i>	<i>4,20</i>	<i>30,00</i>
<i>Gelber Muskateller Spitzer 2020</i> <i>Nothnagel – Spitz a.d. Donau/ WACHAU</i>	<i>5,00</i>	<i>35,00</i>
<i>Sauvignon Blanc vom Haus 2021 (M)</i> <i>R &amp; A Pfaffl – Stetten / LOWER AUSTRIA</i>	<i>5,20</i>	<i>36,00</i>
<i>Modello Pinot Grigio delle Venezia 2021</i> <i>Masi Agricola – VENETIA</i>	<i>5,20</i>	<i>36,00</i>
<u><i>Vino rosato</i></u>	<i>0,1l</i>	<i>Fl.</i>
<i>Scalabrone D.O.C. 2020 (M)</i> <i>Marchese Antinori – Firenze/ TUSCANY</i>	<i>5,50</i>	<i>39,00</i>
<u><i>Vini rossi</i></u>	<i>0,1l</i>	<i>Fl.</i>
<i>Zweigelt vom Haus 2021</i> <i>R &amp; A Pfaffl - Stetten / LOWER AUSTRIA</i>	<i>4,20</i>	<i>30,00</i>
<i>St. Laurent 2012 (M)</i> <i>Domäne Müller / Gut am Ottenberg – SOUTH STYRIA</i>	<i>4,60</i>	<i>32,00</i>
<i>Rosso Montepulciano D.O.C 2020 (M)</i> <i>Icario – Montepulciano / TUSCANY</i> <i>80% Sangiovese und 20% Merlot;</i>	<i>5,20</i>	<i>36,00</i>
<i>Chianti Classico D.O.C.G. 2018 (M)</i> <i>S.F. Calcinaia – Cast. In Chianti/ TUSCANY</i>	<i>5,80</i>	<i>42,00</i>
<i>Villa Antinori Rosso di Toskana I.G.T. 2019 (M)</i> <i>Marchesi Antinori – Firenze/ TUSCANY</i>	<i>6,50</i>	<i>46,00</i>

### *Vino frizzante dolce*

*Lambrusco (rosso) (M)*  
*EMILIA ROMANA*  
*1/8l 3,70*



## Our asparagus recommendations

<b>Zuppa di asparagi con bresaola e chips di pastinache</b> (D,E,A) <i>Asparagus cream soup with bresaola strips, parsnip chips and wild garlic oil</i>	7,50
<b>Insalata di asparagi e carote con rucola, papaya e nocciola</b> (J,A,D,B) <i>Green and white asparagus salad with colorful carrots, papaya, rocket, carrot-safflower oil marinade and roasted hazelnuts</i>	13,90
<b>Asparagi all' olandese con basilico, prosciutto crudo e patate novelle</b> (B,D) <i>white and green asparagus with classic basil butter sauce and raw ham, served with boiled potatoes</i>	19,50
<b>Saltimbocca di asparagi con tagliatelle all tartufo, e burro alle noci</b> (A,B,D,J) <i>Green and white asparagus roasted with raw ham and sage, served with nut butter and truffled tagliatelle</i>	19,90
<b>Asparagi con formaggio caprino in manto di speck, fichi grigliati, patate novelle e burro alle mandorle</b> (D,J,E) <i>Grilled figs and goat's cream cheese in bacon, served on white and green asparagus, with almond butter and boiled potatoes</i>	21,50
<b>Filetti di orata agli asparagi con risotto al limone e salsa olandese con burro d'astice</b> (D,H,A,G,B) <i>crispy fried sea bream fillet with white and green asparagus, lobster butter hollandaise and creamy lime ricotta risotto</i>	27,50
<b>Asparagi con fettine di manzo e gamberoni "Mare e terra"</b> (B,D,G) <i>Slices of beef fillet and fresh grilled prawns, served on mixed asparagus with basil butter sauce and boiled potatoes</i>	29,80

*We get our fresh asparagus from the Edlinger company in Marchfeld!!*



## Antipasti freddi

- Bruschetta al pomodoro con asparagi, ricotta- avocado e nocciole** (A,D,E,H,J,K) 13,90  
*Bread with creamy avocado and ricotta cream and a salad of colorful tomatoes, white and green Marchfeld asparagus, hazelnuts and basil cress*
- Mozzarella di bufala con crema di avocado, pomodori secchi e olio al balsamico**(A,D,J) 14,50  
*Buffalo mozzarella from Campania on a spicy avocado cream with dried cherry tomatoes, stuffed olives, Sardinian crusty bread and basil oil*
- Burrata su insalata di fragole e valeriana con chips di prosciutto salsa al rabarbaro e grissini integrali** (D,A,B,K) 14,50  
*creamy burrata from Puglia on a strawberry and lamb's lettuce, with San Daniele chips, rhubarb balsamic dressing and wholemeal grissini*
- Vitello tonnato classico** (B,D,H,K) 15,50  
*from the saddle of veal, thinly sliced, with fine tuna sauce, giant caper berries, tomato cubes and basil cress*
- Carpaccio di manzo "cipriani" con rucola, parmigiano e pignoli** (D,K,B) 16,90  
*Carpaccio of organic beef, served with rocket, parmesan shavings, roasted pine nuts and a classic mustard sauce from Venice*

## Antipasti caldi

- Cozze al forno alle erbe** (A,D,E,K,L) 12,50  
*Shelled mussels baked with herb butter*
- Melanzane al forno con aglio e pomodoro** (D) 13,80  
*Oven baked aubergines with tomato sauce, cheese and garlic*
- Calamari, pulpo e salsiccia con pomodoro al forno** (L,K) 15,80  
*Kalamari and octopus with spicy salami, San Marzano tomatoes, fresh chili peppers and basil oil*
- Gamberetti „Piri Piri“ al forno** (A,D,E,G,K) 16,90  
*Shrimps with fresh chilli and herb butter baked in a wood fired oven – spicy !!*



## Gluten-, lactose free und vegan Pasta

- Glutenfree: Maccheroncelli di lenticchie rosse con zucchini, melanzane, peperoni e mousse di formaggio caprino** (D) 14,90  
*Pasta made from red lentil flour with zucchini, aubergines and baked peppers, lukewarm goat cream cheese mousse and cress*
- Lactose free: Tagliatelle alla bolognese vegana con asparagi, gamberetti e pomodori** (A,G) 14,90  
*vegan Bolognese with red lentils and root vegetables, served on tagliatelle with green and white asparagus, basil cress*
- Vegan Pasta: Panzerotti alla menta e asparagi con tofu affumicato spinaci piccanti e olio di nocciole** (A,J,I) 14,90  
*Asparagus-Mint Panzerotti served with smoked tofu on spicy spinach leaves and hazelnut oil*

## Minestre

- Zuppa di pomodoro con pesto e burrata** (D,J,E) 7,20  
*Tomato cream soup served with basil pesto and creamy buffalo mozzarella*
- Minestrone di verdure con taccole e gnocchetti sardi** (A,E,D) 7,20  
*Strong Italian vegetable soup with snow peas and small pasta*
- Zuppa di asparagi con bresaola e chips di pastinache** (D,E,A) 7,50  
*Asparagus cream soup with bresaola strips, parsnip chips and wild garlic oil*



## *Le nostre insalate*

<b><i>Insalata „Cesare“</i></b> (A,D) <i>Iceberg lettuce with fried bacon, parmesan, Garlic croutons and house style Cesare dressing</i>	<i>11,50</i>
<b><i>Insalata di valeriana con polpette di couscous, chips di prosciutto, mirtilli rossi secchi e condimento balsamico alla nocciola</i></b> (D,A,J,K,M,F) <i>Lamb's lettuce with crispy CousCous sesame balls, San Daniele ham chips, dried cranberries and hazelnut balsamic dressing</i>	<i>12,90</i>
<b><i>Insalata di Pollo al rosmarino</i></b> (J,K) <i>Chicken breast strips fried with rosemary and tomatoes, cucumbers, peppers on a colorful lettuce marinated in balsamic vinegar and olive oil</i>	<i>13,90</i>
<b><i>Insalata „Da Capo“</i></b> (D) <i>Fried feta cheese in Parma ham, served on a colorful salad and marinated with hazelnut balsamic dressing</i>	<i>14,50</i>
<b><i>Insalata di asparagi e fragole servita con pastrami insalata mista e pepe rosa</i></b> (E,K,A) <i>Pastrami slices on a crispy asparagus and strawberry salad with a colorful salad mix, marinated with thistle oil and asparagus vinegar and pink peppercorns</i>	<i>14,90</i>
<b><i>Insalata „Americana“</i></b> (G,D,H) <i>colorful salads with grilled prawns, cherry tomatoes, Parmesan crusts marinated with a spicy lime-vanilla dressing</i>	<i>15,90</i>
<b><i>Insalata di Stagione</i></b> <i>small mixed salad, marinated with balsamic vinegar and olive oil</i>	<i>5,90</i>

*We recommend with our salad specialties  
Oven-fresh **pizza bread** with (without) **garlic** or a **rosemary flatbread***

*4,20*



## *Our pasta specialties*

<b><i>Penne “Federico”</i></b> (A,D,E,K,M) <i>Penne with spicy salami, sun-dried tomatoes, rocket and Tuscan olive oil</i>	<b>14,90</b>
<b><i>Casarecce gratinate con prosciutto crudo, asparagi e taccole</i></b> (A,D,B,I) <i>Twisted pasta with Parma ham, green and white asparagus and snow peas au gratin in a creamy mascarpone sauce</i>	<b>15,50</b>
<b><i>Panzerotti ripieni ai funghi porcini con rucola e bresaola</i></b> (A,B,D,E) <i>Dumplings filled with porcini mushrooms in rocket butter and bresaola (air dried beef ham)</i>	<b>15,90</b>
<b><i>Cubetti di tonno in crosta di sesamo su tagliatelle al pesto d’aglio orsino e ciliegino semi secco</i></b> (H,A,D,B,F) <i>Tuna cubes in a sesame crust on tagliatelle in wild garlic mascarpone cream and half-dried cherry tomatoes</i>	<b>16,80</b>
<b><i>Ravioli agli asparagi con taccole e gamberoni</i></b> (A,B,D,H,E) <i>Wild garlic ravioli with fried gamberetti, green and white asparagus, fresh red peppers, snow peas, cherry tomatoes and Tuscan olive oil</i>	<b>16,90</b>
<b><i>Gnocchi tartufati con rucola, pecorino e noci nere</i></b> (A,B,D) <i>Filled truffle gnocchi in brown butter, served with rocket, aged pecorino cheese and pickled black walnuts</i>	<b>17,80</b>
<b><i>Spaghetti alle vongole e bottarga</i></b> (A,H,L,B) <i>Clams and spaghetti in a vegetable and wine stock with Tuscan olive oil and finely grated bottarga</i>	<b>18,50</b>

**Bottarga:** salted and dried tuna roe or from the mullet mostly from Sardinia



## *I nostri pizzaioli consigliano*

### *Recommendation of our pizzaiolis*

<b>Pizza "BBQ"</b> (A,D,E,K) <i>finest pulled pork on barbecue mascarpone cream, red onions, mozzarella, rocket salad and fresh tomato pieces</i>	15,90
<b>Garibaldi</b> (A,D,H) <i>Tomato sauce, cheese, bacon, tuna, <b>chili</b>, sun dried tomatoes and spring onions</i>	15,90
<b>Salame tartufato</b> (A,D,K) <i>tomato sauce, truffled peperoni, fresh tomatoes, buffalo Mozzarella, rocket salad and olives</i>	16,50
<b>Pizza con bresaola, rucola e parmigiano</b> (A,D) <i>Tomato sauce, Mozzarella cheese, cold Bresaola (air dried beef ham) rocket salad and parmesan</i>	15,90
<b>Marchese</b> (A,D) <i>tomato sauce, cheese, <u>cold</u> raw parma ham <b>or</b> <u>cold</u> air dried beef ham, rocket salad, cold buffalo mozzarella and cold fresh pieces of tomatoes</i>	16,50

### *Pizza bianca*

<b>Capri</b> (A,D,H) <i>No tomato sauce, Buffalo mozzarella, basil, sun-dried tomatoes, cherry tomatoes and rocket salad – <b>on request</b> with anchovies</i>	13,90
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### *Pizze "classiche"*

<b>Margherita</b> (A,D) <i>Tomato sauce and cheese</i>	10,50
<b>Napoletana</b> (A,D,H) <i>Tomato sauce, cheese, capers and anchovies</i>	11,20
<b>Funghi</b> (A,D) <i>Tomato sauce, cheese and mushrooms</i>	11,20
<b>Cardinale</b> (A,D) <i>Tomato sauce, cheese and ham</i>	11,90
<b>Fiorentina</b> (A,D) <i>Tomato sauce, cheese, ham and spinach</i>	11,90
<b>Salame</b> (A,D,K) <i>Tomato sauce, cheese and peperoni</i>	12,90





## Pizze "classiche"

<b>Della Casa</b> (A,D) Tomato sauce, cheese, ham, mushrooms	12,90
<b>Pomodoro e Basilico</b> (A,D) Tomato sauce, mozzarella, fresh pieces of tomatoes, onions, garlic, <b>chili</b> , basil	12,90
<b>Leonardo</b> (A,D) Tomato sauce, cheese, broccoli, corn, artichokes, sweet colored peppers, mushrooms	12,90
<b>Tonno</b> (A,D,H) Tomato sauce, cheese, tuna, olives, onions	12,90
<b>Diavolo</b> (A,D) Tomato sauce, cheese, ham, mushrooms, <u>mild</u> peppers	13,50
<b>Calzone</b> (A,D) Tomato sauce, cheese, ham, mushrooms, garlic, basil	13,50
<b>Quattro Stagioni</b> (A,D) Tomato sauce, cheese, ham, artichokes, mushrooms	13,90
<b>Cacciatora</b> (A,D) Tomato sauce, cheese, ham, bacon, corn, <u>mild</u> peppers	13,90
<b>Pollo</b> (A,D,E) Tomato sauce, cheese, pieces of chicken, <b>chili</b> and sweet colored peppers	14,50
<b>Capricciosa</b> (A,B,D,H) Tomato sauce, cheese, ham, artichokes, mushrooms, anchovies, egg	14,50
<b>Quattro Formaggi</b> (A,D) Tomato sauce, cheese, mozzarella, Gorgonzola, Pecorino	14,50
<b>Amatriciana</b> (A,D,K) Tomato sauce, mozzarella cheese, fresh pieces of tomatoes, salami, bacon, cheese, corn, <b>chili</b> , mild peppers	14,50
<b>Cipolle e Salami</b> (A,D,K) tomato sauce, mozzarella cheese, spicy salami, onions, spring onions^	14,50
<b>Da Capo</b> (A,D) Tomato sauce, mozzarella, raw parma ham, basil	15,50
<b>Enrico</b> (A,D,H,E,K) Tomato sauce, cheese, Shrimps, <b>chili</b> , tuna, olives, tomatoes, spinach	16,50
<b>Dello Chef</b> (A,D) Tomato sauce, cheese, mozzarella, gorgonzola, raw parma ham, mascarpone cheese, basil	16,50

Please understand that it is not always possible for us to serve the pizzas and other dishes at the same time.



## Pasta „classiche“

Choose your pasta :

*Spaghetti (A), Penne (A), Gnocchi (A,B), Tagliatelle (A,B), Caserecce (A,B)*

<i>... con Aglio, Olio e Peperoncino (D)</i> <i>with garlic, olive oil, hot chilli pepper</i>	<i>10,50</i>
<i>... all' arrabbiata</i> <i>with spicy tomato sauce</i>	<i>11,90</i>
<i>... con Pomodoro e Basilico</i> <i>with tomato sauce and fresh basil</i>	<i>11,90</i>
<i>... al Gorgonzola (D)</i> <i>with creamy gorgonzola cheese</i>	<i>12,50</i>
<i>... al Pesto e Mascarpone (D,F)</i> <i>with organic - basil pesto and cream cheese</i>	<i>13,50</i>
<i>... alla Bolognese (E)</i> <i>with bolognese (mixed meat) sauce</i>	<i>13,50</i>
<i>... alla Carbonara (B,D)</i> <i>with bacon, spring onions, cream cheese and egg</i>	<i>13,90</i>
<i>Tris dello Chef (A,D,F)</i> <i>3 different types of pasta</i>	<i>16,50</i>
<i>Lasagne della casa al forno (B,D,E,A)</i> <i>Special homemade Lasagne</i>	<i>16,50</i>

## Risotti

<i>Risotto agli asparagi con taccole, ricotta e carciofi grigliati (D,E,I)</i> <i>Asparagus risotto with sugar snap peas, ricotta and grilled artichokes</i>	<i>16,50</i>
<i>Risotto all'aglio orsino con capesante grigliate, pomodori San Marzano e chips di parmigiano (L,D)</i> <i>grilled scallops and San Marzano tomatoes on a creamy wild garlic ricotta risotto and Parmesan chips</i>	<i>17,50</i>
<i>Risotto ai frutti di mare con burro di astice, finocchi e gamberoni grigliati (D,E,G,H,I)</i> <i>spicy seafood risotto with lobster butter, fennel, cherry tomatoes and grilled prawns</i>	<i>18,50</i>



## **Pesce fresco di stagione alla griglia (L)**

*Grilled sea fish with sea salt and fresh herbs,  
served with rosemary potatoes and  
Tuscany oil with garlic and parsley*

<b>Filetto di salmone</b>	<i>filet of salmon</i>	26,90
<b>Orata</b>	<i>gilthead seabream (ca.400 gr) (whole or filleted)</i>	27,90
<b>Branzino</b>	<i>sea bass (ca.400 gr) (whole or filleted)</i>	27,90
<b>Gamberoni</b>	<i>triggered king prawns</i>	28,90

## **Pesce e frutti di mare**

**Calamari alla griglia con peperoncini dolci,  
rucola e ciabatta al rosmarino (L,K,E,A)** 19,80  
*Squid grilled with fresh red chili peppers and young olive oil, served on rocket,  
with lukewarm rosemary ciabatta bread*

**Filetti di luccioperca e gamberoni serviti su nsalata di asparagi, patate  
cetroli e ravanelli (H,G,D)** 26,90  
*Grilled zander fillet and prawns, served on a lukewarm salad of boiled potatoes,  
radishes, cucumbers and asparagus*

**Filetti di salmone in crosta di aglio orsino su salsa di verdure e  
Tagliatelle al burro di astice (H,D,E)** 27,50  
*Salmon fillet with wild garlic and ricotta crust, served on a sauce of grilled vegetables  
and lobster butter tagliatelle*

**Filetto di tonno agli asparagi con peperoni,  
purea di pastinache e chips (A,G,D,H)** 27,50  
*Pink grilled tuna fillet with grilled green asparagus, red peppers, truffled parsnip puree  
and parsnip chips*

**Filetti di pesce alla griglia „Bella Vista“ (D,G,H)** 29,50  
*Grilled sea fish fillets and triggered king prawn  
served with creamy leaf spinach and rosemary potatoes*



## Carne

<b><i>Piccata di pollo alla milanese</i></b> (A,B,D)	17,90
<i>Chicken breast in a parmesan egg crust served on spaghetti with tomato sauce</i>	
<b><i>Petto di anatra all'arania "sous vide" con asparagi, taccole e patate con pancetta</i></b> (D)	26,50
<i>Pink duck breast cooked sous vide with orange and herbs, served with spicy snow peas and asparagus and pancetta bacon fried potatoes</i>	
<b><i>Bistecca con asparagi grigliati, salsa olandese al pepe verde Pomodori al forno , crostini di aglio orsini e ricotta</i></b> (A,B,D,J,I)	27,90
<i>pink sirloin on grilled asparagus with green pepper hollandaise, Oven tomatoes, wild garlic ricottacrostini and a small spring salad</i>	
<b><i>Saltimbocca di vitello con risotto ai piselli e spinaci tartufati</i></b> (A,D,J,M)	27,90
<i>Veal saltimbocca grilled with raw ham and sage, served with a fine pea risotto and truffled spinach leaves</i>	
<b><i>Filetto di manzo al pepe verde con spinaci e gnocchi tartufati</i></b> (A,B,D,M,I)	32,00
<i>Grilled beef fillet (raw weight 180g) in green pepper gravy, served with leaf spinach and stuffed truffle gnocchi</i>	

## Contorni

<b><i>Patate al rosmarino</i></b>	4,90
<i>Rosemary potatoes</i>	
<b><i>Spinaci aglio e olio</i></b> (D)	5,90
<i>Fresh leaf spinach with garlic and oliveöl</i>	
<b><i>Insalata verde</i></b>	5,20
<i>Green salad</i>	
<b><i>Insalata di Stagione</i></b>	5,90
<i>Small mixed salad</i>	



## Dolce

**Tartufo “bellini” con purea di pesche bianche e purea di lamponi** (A,D,I,J,B) 8,20  
*Chocolate nougat ice cream truffle with white peach pulp and raspberry puree*

**Tiramisu della casa con amarettini** (A,B,D,J) 8,20  
*our homemade dessert classic with amaretti crumbs*

**Gelato affogato al caffè`con amaretto, panna montata e mikado al cioccolato** (D) 8,20  
*Iced coffee “DA CAPO” lukewarm double espresso with some amaretto, vanilla ice cream, whipped cream and chocolate Mikado*

**Cheesecake con mousse di mango , lamponi freschi e purea di mango** (A,B,C,D) 8,20  
*Cheesecake and mango mousse with fresh raspberries and mango puree and raspberry brittle*

**Zabaione “Hugo” con sorbetto ai lampone e polvere di lamponi** (B) 8,20  
*Zabaglione from Hugo (lime, elderberry, mint) with a raspberry sorbet and raspberry powder*

**Crema nera e bianca con fragole e croccante alla nocciola** (A,B,D,J) 8,90  
*dark and white chocolate mousse on marinated Strawberries and hazelnut brittle leaves*

## Formaggi

**Selezione di formaggi con salsa di fichi alla senape mostarda** (D,A) 12,50  
*Mixed cheese plate with fig mustard*



## Birre alla spina

<i>Zipfer Urtyp Pils, draft</i> <sup>(A)</sup>	0,3 l	4,40
<i>Zipfer Urtyp Pils, draft</i> <sup>(A)</sup>	0,5 l	5,80
<i>Wiener Zwickel 1516 draft</i> <sup>(A)</sup>	0,3 l	4,40
<i>Wiener Zwickel 1516 draft</i> <sup>(A)</sup> unfiltered, light cloudy beer Brewing Company 1516 I, Schwarzenbergstrasse 2	0,5 l	5,80
<i>Birra Moretti draft</i> <sup>(A)</sup>	0,2 l	3,20
<i>Birra Moretti draft</i> <sup>(A)</sup> Italian beer specialty - light lager	0,4 l	5,40

## Birre alla bottiglia

<i>Non-alcohol beer "Gösser Naturgold"</i> <sup>(A)</sup>	0,5 l	4,80
<i>wheat beer "Edelweiß"</i> <sup>(A)</sup>	0,5 l	4,90

## Vino bianco e rosso alla spina

<i>Whitewine from barrel</i> <sup>(M)</sup> Grüner Veltliner – Kreuzgang – Kamptal/ NÖ	1/8 l	3,30
<i>Redwine from barrel</i> <sup>(M)</sup> Zweigelt – Rotkugel - Mittelburgenland	1/8 l	3,30
<i>White wine mixed with soda water</i> <sup>(M)</sup>	¼ l	4,20
<i>Red wine mixed with soda water</i> <sup>(M)</sup>	¼ l	4,20

## Acqua minerale in bottiglia

<i>San Pellegrino Acqua panna – „still“</i>	0,75 l	6,70
<i>San Pellegrino „frizzante“ - „sparkling“</i>	0,75 l	6,90
<i>Römerquelle „sparkling“</i>	0,33 l	3,70
<i>Römerquelle „sparkling“</i>	0,75 l	6,90
<i>Römerquelle „still“</i>	0,33 l	3,70
<i>Römerquelle „still“</i>	0,75 l	6,70

### *Allergy informations*

*Wine (including non-sulphurous ones) and beer contain sulphites, other alcoholic beverages, especially spirits and mixed drinks, can contain traces of sulphites. Beer and whiskeys contain gluten. Lemonades can contain aspartame or aspartame: acesulfame salt. Coffee with milk (e.g. cappuccino, café latte) contains lactose. Amaretto (or mixed drinks with it) contains nuts*



## Analcolici (soft drinks)

<i>Grander-Club Soda</i>		0,25 l	2,20
<i>Grander-Club Soda with fresh lemon juice *</i>		0,25 l	2,40
<i>Grander- Club Soda with elder syrup *</i>		0,25 l	3,20
<i>Grander- Club Soda with raspberry syrup*</i>		0,25 l	3,20
<i>Grander-Water with with fresh lemon juice *</i>		0,25l	1,90
<i>Grander-Water with elder syrup *</i>		0,25l	2,90
<i>Grander-Water with raspberry syrup *</i>		0,25l	2,90
<i>Coca Cola classic</i>		0,25 l	3,60
<i>Almdudler (sweet herbal lemonade)</i>		0,25 l	3,60
<i>Coca Cola zero</i>	<i>Bottle</i>	0,33 l	3,90
<i>San Pellegrino Aranciata</i>	<i>Bottle</i>	0,20 l	3,50
<i>Schweppes Bitter Lemon</i>	<i>Bottle</i>	0,20 l	3,50
<i>Henry Tonic Water</i>	<i>Bottle</i>	0,20 l	4,20
<i>Eistea Peach (Fuze tea)</i>		0,25 l	3,60
<i>Appel juice - Pago</i>		0,25 l	3,80
<i>Appel juice mixed with Grander-Club Soda</i>		0,25 l	3,20
<i>Appel juice mixed with Grander-Club Soda</i>		0,50 l	6,40
<i>Orange juice –Juice Bar Rauch</i>		0,25 l	4,50
<i>Orangensaft mixed with Grander-Club Soda</i>		0,25 l	3,40
<i>Orangensaft mixed with Grander-Club Soda</i>		0,50 l	6,80
<u><i>Bio-Most-Saftwelt „Mohr &amp; Sederl“ – Schneebergland, Nö</i></u>			
<i>Organic Appel juice natural cloudy</i>	<i>Bottle</i>	0,25 l	4,50
<i>Organic Pear juice natural cloudy</i>	<i>Bottle</i>	0,25 l	4,50
<u><i>Fruchtkultur „Preiss“- Traisental/Wachau Nö</i></u>			
<i>Organic apricot nectar Alte Sorte</i>	<i>Bottle</i>	0,25 l	4,50

\* Youth drink



(A); Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut and products thereof



(G); Crustaceans and products thereof



(B); Eggs and products thereof



(H); Fish and products thereof



(C); Peanuts and products thereof



(I); Soybeans and products thereof



(D); Milk and products thereof (including lactose)



(J); Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, pistachio nuts, macadamia nuts and products thereof



(E); Celery and products thereof



(K); Mustard and products thereof



(F); Sesam seed and products thereof



(M); Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre



(N); Lupin and products thereof

(L); Molluscs and products thereof