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GASTWIRTSCHAFT

MONTHLY MENU

STARTER

Mixed marinated beets with pumpkin ice and cress salad
9,90

Crispy black pudding with bake dapple and radish
10,90

SOUP

Cream of parsnip soup with spinach sponge cake
5,50

MAIN COURSE

Homemade Gnocchi on tomatoes with ricotta and figs
13,90

Cordon Bleu of Tullnerfelder pork with potato-lettuce salad stuffed with smoked cheese and ham
15,90

Braised rump of veal with creamy polenta and green beans
18,90

Fried salmon trout on cauliflower-nut butter and leaf spinach
19,90

DESSERT

Caramelized curd chees soufflé with orange pomegranate salad
7,90

Homemade fruit sorbets with Prosecco
5,90

We take a liberty of adding a cover charge of 2,30 ☐

