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GASTWIRTSCHAFT

MONTHLY MENU

STARTER

Marinated herring fillet on red beetroots and onions
9,90

Wild boar jelly with vegetable vinaigrette
10,90

+ 3 fried **Viennese snails** (*Andreas Gugumuck*) + 4,50

SOUP

Cream of parsnips soup with spinach toast
5,90

MAIN COURSE

Bean goulash with polenta pancakes
12,90

Cordon Bleu of "Tullnerfelder" pork stuffed with Vorarlberg alpine cheese and ham, with creamy cucumber salad
16,90

Braised pork cheeks with celery puree and Brussel sprouts
16,90

Pan-roasted fillet of salmon trout on red beet risotto
19,90

DESSERT

"Topfenknödel" Curd cheese dumplings with poppy seeds and apple compote
7,90

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

