

Starters

- Mousse of pumpkin, parsnip and duck rilette with glazed figs and mixed bread
€ 9
- Lamb's lettuce salad with roast pine nuts, candied pears and cinnamon croutons
€ 11
- Parfait of goat cheese with apricot and plums, zucchini and peper sweet compote
€ 12
- Homemade game terrine with salad, kumquart compote,
caramelized walnuts and cranberry
€ 14

Ask about our daily special, please.

Soups

- Pumpkin soup with pear, Christmas bread croutons and ginger oil
€ 6,50
- Bouillon with semolina dumpling, ravioli, vegetable and chives
€ 6,50

From the butcher

- Wallner's veal sausage with sweet mustard (to 4 pm)
piece € 3

Winter-Drinks

- Hot mulled wine with orange and cloves
€ 5,00
- Hot apple punch with lemon, ginger, anise and cinnamon
€ 6,50

Vegetarian

- Cheese spaetzle with baked onions and mixed salad
€ 15
- Ravioli with ricotta and spinach, parmesan and lamb's lettuce salad
€ 16
- Rissoto of pumpkin with amarettini, cheese-vanilla cream and dry plums
€ 16

Fish

- Roast pike-perch with chestnuts puree, figs and thym butter
€ 17
- Grilled wild salmon with herb-pine crust, rattatouille
and roast polenta
€ 19

Main course

In pumpkin seeds baked land chicken with potato-lamb's lettuce salad and sauce remoulade
€ 15

Roast pork in a dark beer juice with potato dumpling and coleslaw
€ 15

Land organic duck with red cabbage, potato dumpling, orange sauce and chestnuts
€ 17

To simmer beef and calf's tongue with vegetable, potatoes and horseradish
€ 17

Vienna Schnitzel of calf with three ways salad and cranberry
€ 18

Rack of lamb with black walnuts crust, pumpkin ragout and polenta
€ 21

Irish sirloin of Hereford beef with red shallots, potato, roast onions,
grilled tomato and thyme juice
€ 21

Deer braised veal with roast prezel dumpling, brussels sprouts,
juniper sauce and red wine peach
€ 19

Roast sirloin of bambi with glazed chestnuts, poppy noodles and
savoye cabbage
€ 25

Brotzeit

Bavarian Brotzeit for 2 person
€ 19

Mixed cheese of Viktualienmarkt with mango chutney and mulberry mustard
€ 12

Business lunch in Marktwirt

Monday - Friday from 11 am – 4 pm

Dessert

Orange-crème bruléé with nougat parfait and Christmas cake
€ 7

White poppy-mousse with figs and hazelnuts chip
€ 7

Iced kaiserschmarrn with plums ragout, honey and spekulatius
€ 7

Hot chocolate cake with vanilla parfait and rum fruits
€ 7

*Our allergen labeling can be provided upon request available.
Please ask our Service.*