

Mushroom Month 2017

06. September 2017 until 04. October 2017

Gin Tonic Grand Select 2cl Gin +1/8 lt Tonic 6,50

Probably the best Gin Tonic in the world

Blue Gin from Reisetbauer meets Fentiman's Biotonic

Amonsecco 4,30

Fine and elegantly defined sparkle, gentle scent of fresh Muscatel grapes

Schilcher Frizzante 4,40

Vineyard Reiterer, Graz, Styria

Hugo 5,60

Secco, mint leaves, elderflower cordial and soda water

Midori Spritz 1/4 lt 5,90

Melon liquor (Midori) with pineapple juice, secco and soda water

Starter

Fromage Frais Terrine 12,50

Chanterelle mushroom tartare / smoked salmon / horseradish cream (D,G)

A Fine Soup...

Retzer Village Fair Soup 5,30

Creamy Muscat pumpkin soup / roasted pumpkin seeds /
pumpkin seed oil (A/F/G/L)

Waldviertler Chanterelle Mushroom Soup 5,50

Puffy pastry sesame sticks (A/C/F/G/L/M/N)

Specialities from Pumpkin and Mushroom

Fried Fillet of Salmon Trout 18,50

Pumpkin risotto (D/G)

Fried Yellow Boletus Mushrooms 15,90 small portion 12,70

Sauce Tartare (A/C/G/M)

Sautéed Yellow Boletus Mushrooms 15,90 small portion 12,70

Potato-leek rösti/ basil / hint of garlic (A/C/G/L)

Inclement weather can cause a shortage of regional yellow boletus mushrooms. Should these not be available we will offer these dishes with oyster mushrooms.

Pan-fried Chanterelle Mushrooms with Egg 13,90 small portion 11,10

Served with parsley potatoes vegetarian (C/G)

Chanterelle Mushrooms 13,90 small portion 11,10

In a cream sauce / pan-fried ricotta-pumpkin dumplings (A/C/G/L)

Chanterelle Mushroom Risotto 13,70 small portion 10,90 (G)

Served with rocket salad and shavings of fresh Parmesan

Pumpkin-Ravioli 12,50 small portion 9,90 (A/C/G)

Sautéed chanterelle mushrooms / tossed in butter

Amon's Mushroom Gröstl 13,90 small portion 11,10

Yellow boletus mushrooms / chanterelle mushrooms / onion / bacon
potato slices / fresh herbs

Waldviertler Farmers Pasta 13,90 small portion 11,10

Pumpkin strips / chicken fillet strips / forest fresh oyster mushrooms
garlic / farm-fresh sheep cheese / cream^(G)

Pan-fried Beef Tournedos 19,50 **small portion** 15,60

Chanterelle mushroom sauce / Fettuccine ^(A,C,G,L)

„Amon`s Crispy Farmer`s Duck“ 16,90 **small portion** 13,50 ^(A/C/G/L)

Potato roulade / pumpkin vegetables in cream

Our ducks are roasted in a moderate oven with rosemary twigs,
apples and root vegetables; this gives the duck its fine flavour.

Please note, limited availability as every day we roast just a few of them.

Fillet Steak Tournedos 21,90 **small portion** 17,50 ^(G)

Chanterelle mushroom risotto / rocket salad
shavings of fresh Parmesan

Dessert

Plum Turnovers 6,20

Yeast pastry / plum jam / honey cream ^(A,C,G)

Rum Diplomatico Reserva Exclusiva 2cl 4,20

Distilled in copper vessels from molasses, the Diplomatico Reserva Exclusiva is matured for at least 12 years in selected Ex-Bourbon barrels. Through the long maturing process, the rum reaches an unbelievably intensive body of extraordinary balance, which is the culmination of traditional experience and handicraft. A truly royal rum!



Sarpa di Poli Grappa Big Mama 2cl 3,90

A fresh, fruity Grappa with typical style. A fine distillation.

Country: Italy, Region: Venetian

Type of Grape: Merlot, Cabernet Sauvignon, Cabernet Franc

Bottle Size: 3 litres, Alcohol content: 40 %

