

# Zur Laterne

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## *Menu 1*

### *3 - course menu*

*Creamy asparagus soup  
with wild garlic oil and croutons*

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*Braised ox cheek  
with red wine reduction and mashed potatoes  
and fresh asparagus spears*

*or*

*Pike-perch fillet fried on the skin  
mashed potatoes & fresh asparagus spears  
with lime hollandaise*

*\* \* \**

*Apple strudel with vanilla sauce  
& candied almonds*

*3 - course menu 47,90 per person  
with wine accompaniment 62.90 per person*

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## *Menu 2*

### *3 - course menu*

*Goat's cheese au gratin  
on beet carpaccio & baslamico vianaigrette*

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*Tender sauerbraten of beef  
"Rhenish style" with its own sauce  
with rustic mashed potatoes & red cabbage with apples*

*\* \* \**

*Lemon sorbet  
on marinated strawberries*

*3 - course menu 47,90 per person  
with wine accompaniment 62.90 per person*

## *Menu 3*

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*3 - course menu*

*Smoked salmon  
Potato rösti | creamed horseradish | wild herbs*

*\* \* \**

*Beef roulade  
classically filled with a hearty barolo sauce,  
with rustic mashed potatoes &  
glazed young carrots*

*\* \* \**

*Sorbet variations  
Wild berry - mango-passion fruit - lemon*

*Menu 50,00 per person  
with wine accompaniment 65.00 per person*

*Menu 4*

*3 - course menu*

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*Cream of asparagus soup with whipped cream  
and herb croutons*

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*Original Wiener schnitzel of veal  
with buttered potatoes and fresh asparagus spears  
with lime hollandaise*

\* \* \*

*Creamy vanilla ice cream  
with Styrian pumpkin seed oil  
roasted pumpkin seeds & marinated strawberries*

*3 - course menu 49,50 per person  
with wine pairing 64,50 per person*

## *Menu 5*

*3 - course menu*

*Picking salad with green and white asparagus  
Strawberries | shepherd's cheese | balsamic vinaigrette*

All prices are in euros and include the statutory value added tax

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*Duet of beef fillet & ox cheek  
with red wine reduction  
with creamy mascarpone and thyme polenta  
and young spring vegetables*

*or*

*Salmon fillet & black tiger prawns  
with lobster sauce  
with creamy mascarpone thyme polenta  
and young spring vegetables*

\* \* \*

*Lukewarm chocolate cake  
with liquid center, bourbon vanilla ice cream  
with berries*

*Menu 59.90 per person  
with wine accompaniment 74.90 per person*