

Starters

Euro

Burrata mix of cherry tomatoes basil pesto onion AGH	19
Beef tartare “Classic” quail fried egg salad butter capers toast bread pieces ACFGML	24
Vitello Tonnato calf tuna sauce capers rocket GHMD	23
Baba Ganoush aubergine tahini garlic pomegranate seeds (vegan) MN	16
Dragon fruit carpaccio lime passion fruit pearls (vegan)	22
Smoked trout japanese seaweed salad sesame ginger BDNO	24
Small salad Dijon mustard dressing, house dressing or mango lime dressing CGLMO	8

Soups

Foamy tomatosoup herbal oil cream croutons ALO	10
Tom Kha Gung prawns galangal lime leaf ABDLO	12
Beef Consommé or vegetable consommé lovage L	
Liver spätzle ACL	10
Herb noodles ACGL	10
Fine noodles CPL	10
Diced vegetables L	10

Salads

Baby leaf salad bowl	16
Dressing: Dijon mustard dressing, house dressing or mango lime dressing CGLMO	
Toppings:	
• Goat’s cream cheese figs lavender honey G	8
• Homemade falafel sesame dip (vegan) AHN	8
• Black Tiger Prawns lime-aioli BGHM	14
• Baked chicken breast strips in pumkin seed coating ACEHM	10
• Beef medallions marinated tomatoes (Ilga salad) CGL	14

Main courses

Euro

From the grill with Café de paris butter GMLO

150g Fillet of beef “Lady’s Cut” green pepper sauce	30
180g Fillet of beef green pepper sauce	38
180g Veal medallion morel sauce	29
180g Breast fillet of corn-fed chicken tomato pepper sauce	22

• Side dishes:	
Rosemary potatoes	8
French fries G	8
Grilled vegetables mediterranean	8
Fettuccine with pesto ACG	8

Grill plate (Fillet of veal, beef, turkey, bacon, sausages)

Grilled vegetables garlic dip Café de Paris butter french fries ACGL	33
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Wiener Schnitzel from the saddle of veal 36

Parsley potatoes or french fries cranberries AC	
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Fillet of zander 34

Truffle potatoes kale white wine BDGLO	
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Trout “Müllerin” 42

Parsley potatoes buttered almonds BDGLOH	
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Syrian Shawarma sandwich 28

Chicken French fries garlic sauce coleslaw salad ACFG	
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Vegetarian and vegan

Yellow Thai curry

Rice wok vegetables (vegan) EFLN	23
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- with corn-fed chicken 31
- with Black Tiger prawns 34

Safranrisotto GLO 22

Arlberg cheese „spätzle“ 21

Onions ACGL	
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Ilga Falafel plate 24

Homemade falafel hummus tabbouleh (vegan)	
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Vegetable variété | seasonsal vegetables | truffle espuma | garlic (vegan) 24

Fettuccine

Basil pesto (vegetarian) ACG	18
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- with Black Tiger prawns B 32

Desserts

Euro

Fresh homemade „Kaiserschmarrn“ (30min)

22

Applesauce | stewed plums ACGO

Creme brulee CG

14

Homemade chocolate mousse

14

Wild berries ragout CFG0

Chocolate souffle with a liquid core

13

vanilla ice cream ACEFGH

Baked apple cake

11

Vanilla ice cream | cranberries CGH

Succés

13

Coffee ice cream | salted caramel sauce AGHO

Ice cream menu

Fruit cup “ILGA”

13

Nuts | fruit ice cream | honey AEG

“Hot Love”

13

Vanilla ice cream | hot raspberries | whipped cream CFGH

Banana Split

12

Banana | vanilla ice cream | chocolate sauce | almonds | whipped cream CEFGH

Iced coffee

12

Vanilla ice cream | coffee | whipped cream CEFGH

Affogato

9

1 scoop vanilla ice cream | espresso | one piece “Petit Fours” CFG

1 scoop of ice cream

3

Chocolate, vanilla, strawberry, caramel, walnut, lemon sorbet, mango sorbet, cassis sorbet CEFGH

„Ilga`s“ Specialities from 6 p.m.

Euro

Fondue Bourguignonne (fried in oil)

66 p.P.

200g fillet of beef | veal fillet | turkey fillet

Fondue Chinoise (boiled in soup)

66 p.P.

200g fillet of beef | veal fillet | turkey fillet

Fondue soup with Sherry L

Side dishes included in fondues with meat: CDFGM

French fries | small mixed salad | various sauces | Obstler

Extra charge: 100g fillet of beef

20

100g veal fillet

17

100g turkey fillet

12

Prawn prawn per piece B

4

Cheese Fondue | mixed salad | mixed pickles | fruits | cranberries |

pieces of bread | Obstler AGMO

Classic

46 p.P.

With porcini mushrooms

48 p.P.

Mediterranean

46 p.P.

Tatar hat (Metal hat - Grill), similar to Fondue

69 p.P.

200g fillet of beef | veal fillet | turkey fillet CDFGLM

Side dishes:

Mediterranean vegetables

8

Rosemary potatoes

8

Chocolate Fondue | fresh fruits | cake pieces ACGHO

27 p.P.

Raclette traditional from a big cheese loaf | baked potatoes | mixed

52 p.P.

pickles | various sour and hot sauces | bacon | ham | small mixed

salad, 1 Obstler GLMO

Raclette: You eat as much as you can!

***We serve our Specialities from 18:00 on, for 2 or more person. Please
book in advance! Tel. 31210***

Soft Drinks

Euro

0,2 l Cola, Fanta, Sprite, Spezi, Almdudler, Apple juice	3,70
0,4 l Cola, Fanta, Sprite etc.	7,40
Bottle 0,33 l Coca Cola Zero	5,80
0,2 l Skiwasser, Apple juice with Soda or water, soda lemon	3,20
0,4 l Skiwasser, Apple juice with Soda or water, soda lemon	6,40
Bottle 0,33 l Montes Mineral still or sparkling water	4,80
Bottle 0,75 l Montes Mineral still or sparkling water	8,80
Bottle 0,2 l Tonic Water	5,00
Bottle 0,25 l Red Bull	6,00
Bottle 0,2 l Pago juice: Orange, Mango, Pear, Black Currant	5,50
Pago juice: with water or soda, 0,4 l	7,50

Hot drinks

Espresso	4,20
Cup of coffee	4,70
Latte Macchiato, Cappuccino	5,80
Glas tea from Ronnefeldt: English Breakfast, Earl Grey, Green Dragon, Refreshing Mint, Fruity Camomile, Sweet Berries, Wellness-Rooibos, Herbs	4,80
Ginger-Lemon tea	4,40
Hot Lemon	4,40
Hot chocolate	without cream 5,80
	with cream 6,00
	with rum 7,80
	with rum and cream 8,10
Glühwein red	8,00
Jagatee	8,00

Red and white wine, by the glass

Euro

Red:

1/8 l Zweigelt, Landwein 12% 4,60

From the 0,75 l bottle:

1/8 l Cuvée Baptême (ZW, PN, CS), Salzl, Neusiedlersee, Burgenland, 14%, 2020 7,20

1/8 l Tempranillo Jaros Roble, 14% 7,40

1/8 l Blaufränkisch Johanneshöhe, Prieler, 13% 7,60

White:

1/8 l Riederkeller, gr. Veltliner, Landwein, 12% 4,60

From the 0,75 l bottle:

1/8 l Chardonnay, Paul Achs, 12,5% 7,00

1/8 l Steinfeder, gr. Veltliner, Domäne Wachau, 11,5% 7,00

1/8 l Sauvignon Blanc, Hillinger, Burgenland, 12% 8,50

Aperitifs

„Gespritzter“ white or red, ¼ l 5,00

Glass sparkling wine / prosecco 9,00

Glass „Aperol Veneziano“ with white wine 8,50

Glass „Aperol Spritzer“ with sparkling wine or prosecco 13,00

Campari Orange / Campari Soda 13,00

„Hugo“ 13,00

Campari Orange 13,00

Verjus Spritz (0%) 9,50

0,75 l Champagne

Moët & Chandon 115

Veuve Clicquot 115

Ruinart 120

Ruinart Rosé 160

Beer

Zillertaler	0,5 l	7,40	Franziskaner	0,5 l	8,20
draught	0,3 l	5,50	draught wheat	0,3 l	6,10
	0,2 l	4,40		0,2 l	4,60

Radler	0,5 l	7,40	Stiegl 0%	0,33 l bottle	5,50
sweet/sour	0,3 l	5,50	Franziskaner 0%	0,5 l bottle	8,20

<u>White wine</u>		Euro
PB Leithaberg Alte Reben	Prieler , Burgenland, 2021, 13%	63
Chablis Montmains 1er Cru	Frankreich, 2019/22, 12,5%	71
Pinot Gris	Steindorfer , Neusiedlersee, 2023/24, 12,5%	46
Chardonnay Unplugged	Reeh , Andau-Neusiedlersee, 2020/22, 14%	53
	Magnum (1,5 l), 2020/21	107
Sauvignon Blanc	Hillinger , Burgenland, Bio 12%	51
GV Steinfeder	Domäne Wachau , 11,5%	42
GV Federspiel	Domäne Wachau , 2023/24, 12%	48
GV Smaragd	Domäne Wachau , 2021/23, 13,5%	55
GV	K. Angerer , Kies, Kamptal, 2023, 12,5%	44
	Magnum (1,5 l), 2022	89
Flor di Uis	Vie di Romans , Venetien, Italien, 2020/22	73
Roter Veltliner	Josef Fritz , Niederösterreich, 2021/23, 14%	63
Vogeltanz SB	Sabathi , Südsteiermark, 2021/22, 13,5%	68
Rotgipfler	Stadelmann , Thermenreg., 2021/23, 12,5%	42
Gemischter Satz	Rotes Haus , Wien, 2022/23, 12,5%	44
Riesling Wechselberger	Topf , Kamptal, 2013, 13%	75
Spiegel		
Rosè	Triennes , Frankreich, 12,5%	46
SeeRosé	Pia Strehn , Burgenland, 12,5%	49

(Vintages subject to availability)

Red wine

Euro

Zweigelt Unplugged	Reeh, Andau-Neusiedlersee, 2021/22, 14%	52
	Magnum (1,5 l), 2020/21	105
Zw. Schwarz Rot	Schwarz, Burgenland, 2020, 13,5%	91
Blaufränkisch Leithakalk	Kollwentz, Leithaberg, 2019/22, 13,5%	66
Blaufränkisch Weinberg	Krutzler, Südburgenland, 2017, 13%	102
PN Gevrey-Ch. 1er Cru „En Jouse“	Harmand-Geoffroy, Burgund, 2019, 13%	119
PN In Signo Tauri	Bayer, Mittelburgenland, 2017, 13%	71
Merlot Reserve	Egermann, Neusiedlersee, 2022, 14%	49
Solo Rosso Zw/Bf/Me	Pöckl, Neudsiedlersee, 2015, 13%	52
Heideboden Cuvée	Keringer, Burgenland, 2021/22, 14%	50
Legends Cs/Ms	Scheiblhofer, Burgenland, 2020/21, 14%	54
	Magnum (1,5 l), 2021/22	110
	Doppel Magnum (3 l), 2020	219
Titan Bf/Gs/Me	Tesch, Mittelburgenland, 2019, 14%, 0,75 l	74
	Magnum (1,5 l) 2015/17	150
Excelsior Bf/Cs/Me/Sy	Lang, Mittelburgenland, 2019/20/22, 14,5%	72
Chianti Riserva	Barone Ricasoli, Toskana, 2019/22 13,5%	58
Valpolicella Rispasso Superiore	Tenuta Falezza, Italien, 2019/21, 14,5%	44
Brunello di Montalcino	Collosorbo, Toskana, 2018, 14,5%	84

(Vintages subject to availability)

Spirits

Euro

2 cl Pernod	4
2 cl Bitter`s	5
2 cl Amaretto	4
4 cl Baileys	7
4 cl Bacardi	7
4 cl Martini bianco, rosso, extra dry	6
4 cl Bourbon Four Roses	7
4 cl Johnnie Walker Red Label	8
4 cl Johnnie Walker Black Label	12
2 cl Lagavulin Destillers Edition	15
2 cl Gin / Vodka 2	4
2 cl Obstler, Grappa	4
2 cl Cherry, Raspberry	5
2 cl Hazelnut	6
2 cl Williams with bear	5
2 cl Ramazotti, Jägermeister	5
2 cl Pfanner „der Edle“	9
• Williams honey	
• Gentian	
• Rowanberry	
• Old plum	
• Old apricot	
• Quince	

<u>Allergenic substances-Codes:</u>	
A: Cereals containing glutes	H: Dried fruits (nuts) and products
B: Crustaceans and products	L: Celery and celery products
C: Eggs and egg products	M: Mustard and mustard products
D: Fish and fish products	N: Sesame and products
E: Peanuts and products	O: Sulphur dioxide and sulphites
F: Soy and soy products	P: Lupin and lupin products
G: Milk and milk products	R: Molluscs and products

Despite careful preparation of our dishes, traces of other substances used in production process in kitchen may be present in addition to he labelled ingredients.
