

<u>Starters</u>	Euro
Burrata mix of cherry tomatoes basil pesto baby leaf AGH	17
Beef tartare “Classic” quail fried egg salad butter capers toast bread pieces ACFGML	22
Vitello Tonnato tuna sauce capers rocket GHMD	23
Fig carpaccio pistachios parma ham belpier tuber GHO	21
Fried mushrooms avocado Duxelles basil (vegan)	21
Small side salad Mustard dressing, 1000 Island dressing, house dressing or wild berry dressing CGLMO	7

Soups

Foamy tomatosoup herbal oil cream croutons ALO	10
Yellow thai curry soup grilled prawns AEFLN	12
Beef Consommé or vegetable	Liver spätzle ACL 9
consommé lovage L	Herb noodles ACGL 9
	Fine noodles CPL 9
	Diced vegetables L 9
	“Spätzle” ACGL 9

Salads

Colourful salad bowl	14
Dressing:	mustard dressing, 1000 Island dressing, house dressing or wild berry 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 - Smoked salmon horseradish lemon DL 10
Salad Ilga green lettuce roasted beef fillet medallions marinated tomatoes house dressing CGLM	26

Main courses

Euro

From the grill with Café de paris butter GMLO

180 g Fillet of beef | green pepper sauce 38

150g Fillet of beef “Lady’s Cut” | green pepper sauce 30

180g Veal saddle steak | calvados sauce | Granny Smith 29

180g Breast fillet of corn-fed chicken | chimichurri sauce 20

- **Side dishes:** Rosemary potatoes 7
- French fries G 7
- Grilled vegetables mediterranean 7
- Linguine with pesto ACG 7

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

Grilled vegetables | garlic dip | Café de Paris butter | french fries ACGL 32

Wiener Schnitzel from the saddle of veal 36

Parsley potatoes or french fries | cranberries AC

Fillet of zander 34

Truffle potatoes | kale | white wine “Velouté” XX

Salmon trout from Zug 36

Pears-fennel | rice | saffron sauce DGLO

Vegetarian and vegan

Yellow Thai curry

Rice | wok vegetables (vegan) EFLN 23

- with corn-fed chicken 30

- with Black Tiger prawns 34

Beetroot risotto 18

Feta cheese | walnuts EFG

Arlberg cheese „spätzle“ 19

Onions ACGL

Ilga Falafel plate 22

Homemade falafel | hummus | tabbouleh (vegan)

Vegetable variété | seasonsal vegetables | carrot ginger espuma | garlic (vegan) 24

Linguine

Basil pesto (vegetarian) ACG 18

- 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 CFGH

Chocolate souffle with a liquid core

11

vanilla ice cream ACEFGH

Baked apple cake

11

Vanilla ice cream | cranberries CGH

Zabaione

13

Matcha biscuit | berries | white wine ACGO

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)

63 p.P.

200g fillet of beef | veal fillet | turkey fillet

Fondue Chinoise (boiled in soup)

63 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

19

100g veal fillet

16

100g turkey fillet

12

Prawn prawn per piece

4

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

pieces of bread | Obstler AGMO

Classic

44 p.P.

With porcini mushrooms

46 p.P.

Mediterranean

44 p.P.

Tatarenhut (Metallhut- Grill), similar to Fondue

69 p.P.

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

Side dishes:

Mediterranean vegetables

7

Rosemary potatoes

7

Chocolate Fondue | fresh fruits | cake pieces ACGHO

25 p.P.

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

49 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
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
Vöslauer Mineral still or sparkling water, bottle 0,33 l	4,50
Vöslauer Mineral sparkling water, bottle 1 l	9,30
Vöslauer Mineral still water, bottle 0,75 l	7,80
Tonic Water, Bitter Lemon, bottle 0,2 l	5,00
Red Bull 0,25 l	6,00
Pago juice: Orange, Mango, Pear, Black Currant, 0,2 l	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
„Lumumba“ – hot chocolate	with rum	7,80
	with rum and cream	8,10
Glühwein red		7,00
Jagatee		7,00

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 Riederkerler, 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

„Gespritzter“ white or red, 1/4 l 5,00

Glass „Aperol Spritzer“ with white wine 8,00

Glass „Aperol Spritzer“ with sparkling wine or prosecco 12,00

Campari Orange / Campari Soda 12,00

Beer

Stiegl Gold,	0,5 l	7,20	Franziskaner,	0,5 l	7,90
draught	0,3 l	5,20	draught wheat	0,3 l	5,80
	0,2 l	4,40		0,2 l	4,60

Radler	0,5 l	7,20	Gösser 0%	0,33 l bottle	5,20
sweet/sour	0,3 l	5,20	Franziskaner 0%	0,5 l bottle	7,90

Hard liquors

Obstler, Grappa, 2 cl 4,00

Cherry, Raspberry, 2 cl 5,00

Hazelnut, 2 cl 6,00

Williams with bear 2 cl 5,00

Ramazotti, Jägermeister, 2 cl 5,00

Pfanner „der Edle“ 2cl: 9,00

Williams honey, gentian, rowanberry, old plum, old apricot, quince 2 cl

<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, 2021/23, 12,5%	46
Chardonnay Unplugged	Reeh , Andau-Neusiedlersee, 2020, 14%	53
	Magnum (1,5 l), 2020/21	107
Sauvignon Blanc	Hillinger , Burgenland, Bio, 2022/23, 12%	51
GV Steinfeder	Domäne Wachau , 2022/23, 11,5%	42
GV Federspiel	Domäne Wachau , 2022/23, 12%	48
GV Smaragd	Domäne Wachau , 2022/23, 13,5%	55
GV	K. Angerer , Kies, Kamptal, 2022/23, 12,5%	44
	Magnum (1,5 l), 2022	89
GV. Smaragd NOMIS	Gattinger, Wachau , 2023, 13,5%	69
Roter Veltliner	Josef Fritz , Niederösterreich, 2021/22, 14%	63
Vogeltanz SB	Sabathi , Südsteiermark, 2021/22, 13,5%	68
Rotgipfler	Stadelmann , Thermenreg., 2021/23, 12,5%	42
Gemischter Satz	Rotes Haus , Wien, 2021/22, 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, 2020/21, 14%	52
	Magnum (1,5 l), 2020/21	105
Zw. Schwarz Rot	Schwarz, Burgenland, 2019/20, 13,5%	91
Blaufränkisch Leithakalk	Kollwentz, Leithaberg, 2019, 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, 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, 14,5%	72
Chianti Riserva	Barone Ricasoli, Toskana, 2018/19 13,5%	58
Valpolicella Rispasso Superiore	Tenuta Falezza, Italien, 2019, 14,5%	44
Brunello di Montalcino	Collosorbo, Toskana, 2016/18, 14,5%	84

(Vintages subject to availability)

Before and after

Euro

Pernod 2 cl	4
Bitter`s 2 cl	5
Amaretto 2 cl	4
Baileys 4 cl	7
Bacardi 4 cl	7
Martini bianco, rosso, extra dry 4 cl	6
Bourbon Four Roses 4 cl	7
Johnnie Walker Red Label 4 cl	8
Johnnie Walker Black Label 4 cl	12
Lagavulin Distillers Edition 2 cl	15
Gin / Vodka 2 cl	4

Champagne

Moët & Chandon	115
Veuve Clicquot	115
Ruinart	120
Ruinart Rosé	160

Sparkling wine

Glass sparkling wine 0,1 l	8
Glass Prosecco 0,1 l	8
Glass sparkling wine or prosecco with Aperol	12
Hugo	12
Prosecco, Le Contesse, 0,75 l	44
Sekt, Le Contesse, dry, 0,75 l	44

<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 the labelled ingredients.
