

Ilga`s lunch menu

Starters:

- Salad from the Bodensee with yoghurt, raspberries and wild herbs 13,50
- Styrian beef salad with spring onions, pickles, beans and pumpkin seed oil (**M**) 15,00
- Goat cream cheese with Gaszpacho and breadchips 15,00

Soups:

- Broth with lovestock (sliced pancake, noodles, liver dumplings or spleen cuts) 7,00
- Red lentil soup with a shrimp and coriander 8,00
- Homemade gulash soup 8,50

Vegetarian:

- Homemade falafel with fattusch salad and sesame yoghurt sauce 13,00
- Hash brown with steamed spinach and fried egg 12,50
- Maccheroni, melted butter in one of three variations: 15,00
 - Tomato sauce
 - Mountain cheese and sage
 - Three kinds of mushroom, cream

„Meat dishes“:

- A pair of hot smoked sausages from organic beef from Stubenbach with either: 12,50
 - Bread basket
 - “Sauerkraut”
 - Fries
- Wiener Schnitzel from organic calf from Stubenbach with either: (**ACG**) 25,50
 - Parsley potatoes
 - Fries
 - Potato salad (**MO**)
- Burger from organic calf from Stubenbach with tomato, cheese, onions, bacon, cocktail sauce and fries (**AMG**) 19,50

Dessert:

- „Apple-Strudel“ or „Cream-Cheese-Strudel“, homemade with whipped cream (**ACGO**) 5,60
 - with vanilla sauce or vanilla ice cream (**ACGO**) 7,60
- Chocolate cake, homemade with whipped cream, (**ACGH**) 5,60
 - with vanilla sauce or vanilla ice cream (**ACGO**) 7,60

Lemonades:

Cola, Fanta, Sprite, Spezi, Almdudler, apple juice	
• 0,2 l	2,90
• 0,4 l	5,80
Apple juice with water (still/sparkling)	
• 0,2 l	2,20
• 0,4 l	4,40
Vöslauer Mineral still/sparkling 0,33l Fl.	3,60
Vöslauer Mineral sparkling 1 l	8,50
Vöslauer Mineral still 0,75 l	7,50
Tonic, Bitter Lemon 0,2 l	4,00
Pago juice: Apricot, mango, black currant 0,2 l	4,00
Pago juice with water (still/sparkling): 0,4 l	4,50

Hot drinks:

Espresso	3,40
Cup of coffee	3,80
Latte Macchiato, Cappuccino	4,30
Tea: Green, English breakfast, Earl Grey, Peppermint, Herbs, Fruits, Camille, Rose hip, Ginger lemon	3,40
Hot lemon	3,40
Hot chocolate	
• without whipped cream	4,50
• with whipped cream	4,70

Wine, Beer and „Gspritztes“:

Red:	
1/8 l Mönchhofer Blauer Zweigelt, Landwein	3,50
1/8 l Cabernet Sauvignon, Thaller, Steiermark	6,00
1/8 l Artadi Tempranillo, Rioja	6,60
1/8 l Blaufränkisch Johanneshöhe, Prieler, Burgenland	6,30
White:	
1/8 l Sandgrube, grüner Veltliner, Landwein	3,50
1/8 l Chardonnay, Paul Achs, Gols Neusiedlersee	5,60
1/8 l Steinfeder, grüner Veltliner, Domäne Wachau	5,70
1/8 l Temento green, Sauvignon Blanc/Welschriesling, Südsteiermark	5,90
„Gespritzter“ weiß oder rot, ¼ l	3,90
Glas „Aperol Spritzer with	
• White wine	5,90
• Sparkling wine	9,00
Campari Soda	6,30
Campari Orange	7,50

Draught beer Stiegl Gold 0,5 l	5,50	Draught wheat beer Paulaner 0,5 l	5,70
Draught beer Stiegl Gold 0,3 l	4,30	Draught wheat beer Paulaner 0,3 l	4,50
„Radler“ sweet/sour 0,5 l	5,50	Gösser low alcohol 0,33 l bottle	4,30
„Radler“ sweet/sour 0,3 l	4,30	Maisel`s wheat beer low alcohol 0,5 l bottle	5,70

White wines:

Weißburgunder	Heidi Schröck, Neusiedlersee, 2016/17	41,00
Sauvignon Blanc	Hillinger, Burgenland, Bio, 2018	43,00
Gr.Veltliner-Steinfeder	Domäne Wachau, 2017/18	33,00
Gr.Veltliner-Federspiel	Domäne Wachau, 2017/18	38,50
Gr.Veltliner-Smaragd	Domäne Wachau, 2017/18	44,00
Grüner Veltliner	Kurt Angerer, Kies, Kamptal, 2017	36,00
	Magnum (1,5l)	75,00
Grüner Veltliner	A. Bauer, Niederösterreich, 2018	42,00
Chardonnay Unplugged	Reeh, Andau-Neusiedlersee, 2017	44,50
	Magnum (1,5l)	91,00
Roter Veltliner	Josef Fritz, Niederösterreich 2017	53,50
Vogeltanz,	Sabathi, Südsteiermark, 2015	58,50
Sauv.Blanc/Chardonnay		
Gelber Muskatteller,	Gross, Südsteiermark, 2018	39,00
Mitzi		
Riesling Goldtröpfchen	Nik Weiss, Mosel, 2018, 9%	52,00
Sauvignon Blanc	Andrius, Südtirol, 2017	59,00
Chablis « Terroir de la	Patrick Piuze, Frankreich, 2017	57,50
Chapelle »		
Rosé Triennes	Frankreich, 2017	39,50
Cistercien Rosé	Schloss Gobelsburg, 2016/17	38,00

Red wines:

Heideboden Cuvée	Keringer, Mönchhof, Burgenld., 2017	43,00
Legends Cs/Ms	Scheiblhofer, Burgenland, 2016/17	46,00
	Magnum (1,5l)	94,50
	Doppel Magnum (3l)	192,00
Merlot Unplugged	Reeh, Andau-Neusiedlersee, 2017	59,00
Zweigelt Unplugged	Reeh, Andau-Neusiedlersee, 2018	45,00
	Magnum (1,5l)	93,50
Zweigelt Schwarz Rot	Schwarz, Burgenland, 2017	85,00
St. Laurent	Grassl, Niederösterreich, 2017	43,50
Pinot Noir	Igler Hans, Ried Fabian, 2017	50,00
Chianti Riserva	Barone Ricasoli, Italien, 2014/16	51,00
Chianti Cl. Riserva	Villa Mangiacane, Italien, 2012	61,50
Monpra L.R. Nb/Ca	Conterno Fantino, Italien, 2014/16	77,00
Brunello di Montalcino	Collosorbo, Italien, 2013	78,50
Cinquanta Rosso	San Marzano, Italien, 2012	59,50
Cab. Sauv. Reserva	De Gras, Chile, 2013/2016	44,50

Vintages according to availability