

THIS WEEKS SPECIAL AT EDELWEISS

SOUP

BEEF CONSOMME' WITH DEER-DUMPLINGS
AND VEGETABLE CUBES

€ 4,90

STARTER

ROASTED CRAY-FISH TAILS
WITH HERBS AND GARLIC ON CUCUMBER-CREAM SALAD

€ 9,90

MAIN COURSE

GRATINATED GOAT CHEESE ON POTATO RÖSTI
WITH ICED HONEY-APPLE-WEDGES

€ 13,90

CORDON BLEU „MERAN“

DEEP PAN FRIED TURKEY ESCALOPE
STUFFED WITH MOZZARELLA, BASIL AND SUNDRIED-TOMATOES
ON MEDITERRANIAN POTATO SALAD

€ 15,90

ROASTED PIKE PERCH IN BROWN CAPER-BUTTER
SERVED WITH MARINATED VEGETABLES AND SAGE-NOODLES

€ 17,90

OSSO BUCO

OVEN BRAISED SLIVERED VEAL SHANKS
IN VEGETABLES-GRAVY WITH SLICED BREAD-DUMPLINGS

€ 19,90

DESSERT

STRAWBERRIE-DUMPLINGS WITH BUTTERED
PUMPKIN-BREAD CRUMBS AND VANILLA ICE

€ 6,90

OUR WINE SUGGESTIONS

WHITE WINE

2009 SAUVIGNON BLANC "WOLFSBACH"
Winery Sommer, Donnerskirchen, South-East-Austria, 12,5 %,
Glass 0,2lt € 6,50 Bottle 0,75lt € 24,00

RED WINE

2005 „HORDO CUVEE“ (Barrique)
Cuvee' from Cabernet Sauvignon & Merlot, strong and dark, 14 %,
Winery Andreas Ebner, Pecs, South-West-Hungary, Quality wine
Glass 0,2lt € 7,90 Bottle 0,75lt € 29,00