



Parkhotel und Restaurant 1888

Soups

veal essence

with pancakes, roots and chives

EUR 8,90

7, Aa, C, G, I, M, L

Cold cucumber bowl

Ricotta & dill croustillant and garden cress
EUR 8,90

Appetizers

beef tartare

with tomato jam and gougers, pickled shallots
and summer truffle

EUR 19,80

Tomato variation

with burrata, elderflower vinaigrette and ciabiatta

EUR 15,40

„Fantasy of Beets and Goats“

Surprise with beetroot and goat cheese, with herb crumble and horseradish foam

EUR 16,40

Crunchy Caesar Salad

with parmesan and croûtons, with classic Caesar dressing, with chicken breast

EUR 14,30

10, B, J

Pulpo

Spicy potatoes with paprika cream and feta,
with salted lemon foam

EUR 24,20

side salad

Raw vegetable salads, cucumber, cherry
tomatoes, and

Radish,

optionally with honey-mustard dressing or herb

J Dressing or French dressing

EUR 5,80

main courses

Pink roast duck breast

with Jerusalem artichoke cream and homemade mushroom ravioli, with colorful chard and peach jus

EUR 32,60

Lamb duet

Pink roasted lamb with grape leaf wrap, with homemade labneh, bean cassoulet and garlic jus

Eur 31.40

Homemade Capellini

with pecorino and lardo, plus fresh summer truffle

Eur 23,60

Wiener Schnitzel

with hand-stirred cranberries,
optionally with potato salad or parsley potatoes

EUR 26,00

J

Viennese fried chicken

Corn chicken Suprême in a pumpkin seed

crust optionally with potato salad or
parsley potatoes, with remoulade and refined
with pumpkin seed oil

EUR 21,00

J

Crispy fried Scottish salmon with broccoli
cream, wild asparagus and baby broccoli,
with white tomato foam

EUR 31,00

12

Duet from the veal
Boiled fillet and tongue

with mashed potatoes, horseradish foam
and creamed spinach

EUR 27,40

8, 1, L

Fried pork tenderloin

with pepper cognac sauce, with fresh porcini
mushrooms and homemade gnocci

EUR 30,00

Golden trout

slowly poached in lardo, with leek purée,

Yuzu and tapioca pearls

EUR 24,80

Homemade potato gnocchi

with chanterelles and herb salad

EUR 26,00

Dessert

Sachertorte Viennese style

with vanilla sauce and apricot jam

EUR 10,90

Chocolate-tart

with Passions fruit mousse und peach salad

EUR 11,90

Coconut mousse

with berry coulis, plus fresh berries and

pecan crumble

EUR 11,50

All our prices are in EUR incl. VAT.

For allergy sufferers we have an allergen menu. Please contact us.