

ROMANTIK SPA HOTEL *****

ELIXHAUSER WIRT

FAMILIE GMACHL SEIT 1334



Romantic Menu

Beetroot and goat cheese maki

with horseradish sorbet, ginger-peanut vinaigrette
and mango Beurre blanc

Sweet potato foam soup

with chorizo cake
and date chutney

Ossobuco of monkfish

on paprika cabbage, lardo foam
and parmesan flan

Braised veal cheeks

on wild garlic mousseline,
garden carrots and sauce riche

Coffee Crème brûlée

with popcorn ice cream
and bitter orange

Petit fours

5-Course-Menu

EUR 79,00

with corresponding wines

EUR 114,00

Cover 4,50

Prices in EUR

Please ask for our allergen card

Elixhauser Wirt culinary delights

Starter

Tranche of local roast beef

with sour cream mousse, pickled shiitake mushrooms and miso hollandaise

24,00

Ceviche of salmon trout

with lettuce stock, black salsify and orange chicory

21,40

Beetroot and goat cheese maki

with horseradish sorbet, ginger-peanut vinaigrette and mango Beurre blanc

17,00

Soup

Sweet potato foam soup

with chorizo cake and date chutney

8,20

Beef bouillon

with sliced salted pancakes

6,50

Beef broth with root vegetables and lovage

with three typical Austrian soup fillings
liver dumpling | semolina dumpling | cheese dumpling

10,20

Wild garlic cream soup

with roasted fish loaf and buttermilk foam

9,10

Cover 4,50
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Vegetarian

Wild garlic lasagna

with fried king oyster mushrooms, tomato lamb 's lettuce and parsley-chili yoghurt

21,00

Homemade spinach spaetzle

with poached egg and truffle

23,00

Main Course

Escalope of veal "Viennese style"

with parsley potatoes, cranberry jam and mixed salad
pork
veal

23,50

29,50

Cordon bleu of corn-fed chicken

with sheep cheese, olive potatoes and green salad

27,10

Prime boiled beef of an emperor veal

with roasted potatoes, creamed spinach, apple horseradish and chive sauce

26,90

Braised veal cheeks

on wild garlic mousseline, garden carrots and rich sauce

33,00

Ossobuco of monkfish

on paprika cabbage, lardo foam and parmesan flan

29,90

Chili con octopus

on grilled rock octopus, seasonal vegetables and homemade cornbread

24,00

Cover 4,50
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Steak menu

Fillet of beef

200g 30,00

Shrimps

6 piece 18,10

Side dishes

Bacon beans 4,50

Spinach with Chorizo 4,00

Grilled vegetables 4,00

Rosemary potatoes 4,00

Truffle fries 8,50

Oven baked potato 3,50

Sauces

Pepper sauce 3,90

Spicy BBQ-sauce 3,60

Garlic sour cream 2,60

Café de Paris butter 3,10

Herb butter 2,60

Cover 4,50
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Dessert

Chocolate cake

with praline sauce, miso caramel and yuzu basil sorbet

15,00

Homeade "Kaiserschmarrn"

with stewed plums

11,40

Coffee Crème brûlée

with popcorn ice cream and bitter orange

10,90

Sorbet variation

with fresh berries and homemade waffle

12,60

Selection of local cheese

with fig mustard

18,00

Cover 4,50
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