RESTAURANT
QUELLENHOF

Griass Gott and Grüezi: a warm welcome to you all

Cold and hot dishes from 11.30 to 13.30 and from 17.30 to 21.00

Quellenhof Menu

Clear parish fair soup
Rich beef consommé with Austrian delicacies,
Sherry

Cream of pumpkin and vanilla soup
(Hokkaido pumpkin)
roasted pumpkin seeds and pumpkin seed oil

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Lamb's lettuce (corn salad) **Styrian style**
Porcini quiche,
Styrian pumpkin seed oil dressing
or
The Beetroot
Beetroot carpaccio, marinated pumpkin, pickled pear, horseradish mousse, bouquet of leaf salad
or
The Four Tenors
Atlantic (Alpine) salmon, house-cured,
game terrine, beetroot vegetables
beef tartare
toast and butter

Atlantic (Alpine) salmon, house-cured
Bouquet of leaf salad, onion, capers,
cranberry and horseradish foam
or
Forester's Salad
Game terrine, roasted walnuts,
marinated pumpkin, oranges,
forest berry vinaigrette
or
Swiss Salad
Mixed leaf salad with cheese, bacon, egg, croutons
House herb dressing

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Meat dish of the day, subject to availability

or

Fish dish of the day, subject to availability

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Dessert surprise or **Swiss cheese platter**

2-course menu 74.-- 3-course menu 85.-- 4-course menu 96.--

Grüner Veltliner „Alte Reben" (old vines) G.Markowitsch 2024
Bright green-yellow, fine notes of apple and citrus, very lively,
subtle refreshing acidity, a great match for food and a wine for every occasion.
75 cl. bottle 66.-- by the glass per dl. 9.70

Quellenhof Cuvée, Markus IRO winery, Gols, Burgenland 2024
Zweigelt, Merlot.
Deep garnet red with violet reflections. Aromas of sweet Amarena cherries, fruity and full-bodied on the palate, wonderfully soft, well-integrated tannins.
A great wine created by Hannes Mandl and Markus IRO together.
75 cl. bottle 69.-- by the glass per dl. 9.90

Prices in CHF incl. 8.1 % VAT