

ROMANTIK SPA HOTEL *****

ELIXHAUSER WIRT

FAMILIE GMACHL SEIT 1334



Romantic Menu

Marinated burrata

with Mediterranean bread salad, Charentais melon sorbet
and balsamic caviar

Clear tomato essence

with lobster ravioli and gin

Tagliolini

with fried porcini mushrooms,
baby spinach and truffle

Medium roasted lamb crown

with Café de Paris crust, ratatouille vegetables,
pom duchesse and cognac jus

Homemade Mozart dumplings

on roasted apricots, anglaise sauce
and Mirabell sorbet

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

Marinated burrata

with Mediterranean bread salad, Charentais melon sorbet and balsamic caviar and balsamic caviar

18,00

Beef tartare Rosini style

with homemade truffled sourdough bread, goose liver cream and whisky

24,60

Tuna carpaccio

with fennel-grapefruit salad, curry-lemongrass Beurer Balance and ginger sorbet

21,00

Soup

Clear tomato essence

with lobster ravioli and gin

9,10

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

Truffle foam soup

with pickled cod, teriyaki and beech mushrooms

12,90

Mediterranean vegetable gazpacho

with olive-sheep's cheese cookies and basil pumpkin

8,00

Cover 4,50
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Vegetarian

Tagliolini

with fried porcini mushrooms, baby spinach and truffle

25,00

Chanterelles a la crème

with Homemade bread dumplings and green salad

18,90

Main Course

Veal paillard

on glazed porcini mushrooms, homemade curd cheese and sage gnocchi and Serano ham

32,00

Escalope of veal "Viennese style"

with parsley potatoes, cranberry jam and mixed salad

pork

25,50

veal

32,00

Prime boiled beef of an emperor veal

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

27,90

Whole roasted trout

with sautéed parsley potatoes, horseradish sauce and green salad

25,90

Turbot fillet

with spiced butter, fennel-crustacean veloute,
two kinds of celeriac and bacon and leek soufflé

30,00

Medium roasted lamb crown

with Café de Paris crust, ratatouille vegetables, pom duchesse and cognac jus

36,00

Creamy veal goulash

with herb spaetzle, caraway crème fraîche and fried onions

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

Homemade “Kaiserschmarrn”

with stewed plums

11,40

Homemade Mozart dumplings

on roasted apricots, anglaise sauce and Mirabell sorbet

13,50

Selection of local cheese

with fig mustard

18,00

Whisky crème brûlée

with gooseberry ice cream, white chocolate and honey-smoked almond cookies

14,60

Sorbet variation

with fresh berries and homemade waffle

12,60

Blueberry dessert

with vanilla ice cream and whipped cream

7,20

Apricot and curd cheese dumplings

with butter crumbs and vanilla ice cream

7,90

Cover 4,50
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