

**Friday, 22 September 2023**

As aperitif we recommend:

**2015 Rosé Sekt Brut "Ohrechrübler", Hanspeter Ziereisen (Baden)<sup>7</sup> glass 0.1 l 8.50**



**Beef broth with pancakes 8.00**

**Cream of pumpkin soup with pumpkin seeds and pumpkin oil 8.50**

**Small mixed salad 4.50**



**Romaine lettuce with parmesan and croutons 11.50**

additionally fried corn-fed chicken breast 6.50



**Roast pork with potato dumpling<sup>7</sup> and bacon coleslaw 18.00**

**Wiener Schnitzel (veal) with potato salad 22.00**

additionally cucumber salad 3.50

**Königsberger Klopse (veal meat balls) with caper sauce and pressed potatoes 16.50**

additionally beetroot salad 3.50

**Beef goulash with boiled potatoes 16.00**

additionally red cabbage 3.50



**Pan-fried trout with boiled potatoes, caper butter and cherry tomatoes 21.00**



**Cheese spätzle with fried onions vegetarian 16.00**

**Eggs in mustard sauce and mashed potatoes vegetarian 12.00**



**Curd dumplings with berry ragout 8.00**

**A scoop of lemon sorbet with vodka 7.00**

**Chocolate Cake with Mascapone and salted caramel 8.50**

Our wine recommendation for dessert:

**2010 Riesling Auslese Graacher Himmelreich, Joh. Jos. Prüm (Mosel)<sup>7</sup> glass 0.1 l 9.50**

Because all our dishes are freshly prepared, there may be waiting times when the restaurant is fully booked.

All prices are in Euro.

**[www.prater-gaststaette.de](http://www.prater-gaststaette.de)**

<sup>7</sup> sulphonated

Our staff will gladly provide you with information on the allergens contained in the dishes.