Wine

Blauburgunder Riserva St. Daniel, 2021
Winery Schreckbichl

Garnet color, strong, varieties typical aroma of cherries, red berries and spices, soft balanced with a fine finish.

Euro 41.00

Kerner, 2022/2023
Pacherhof

The taste of Kerner is warm, full-bodied with aromas and flavors of Granny Smith, exotic fruits and orange peel.

Euro 40,00

Our recommendation of the autumn
Weissburgunder Desilva 2023
Peter Sölva

This Pinot Blanc from Peter Sölva is characterized by its straw-yellow color and fruity bouquet of apples, pears and citrus fruits. On the palate, it is fresh, lively and well-structured, with a pleasant acidity and a mineral, elegant finish.

Euro 45,00

Kalterer See Keil 2022
Winery Manincor

Charming, undemanding, fruity and elegant, and this without sacrificing an undeniable quality. It has a delicate fruity bouquet with notes of cherries and toasted almonds. Intense and easy to drink, with an elegant persistence in the mouth.

Euro 39.00

Tuesday, 22th October 2024

Menu

Salads from the buffet

Cold starters
Variation of mozzarella and zucchini

Rabbit fillet wrapped in tempura • pea pods • Shiitake mushrooms

Tuna tartare • avocado • mango • focaccia

Warm Starters
Fresh squeezed orange, carrot and celery juice

Pasta fagioli • rosemary oil

Homemade potato ravioli • bacon and onion filling

Lasagne • veal ragout • porcini mushrooms • parsley

Meat, fish and vegetarian dishes
Pink roasted veal cutlet • Port wine jus
Eggplant tartlet • Sassi potatoes

Pork fillet gratinated with gorgonzola
Baby spinach • carrot sticks

Baked cod • remoulade sauce
Potato and cress salad

Pumpkin schnitzel • cornflakes • herb salad

Fruits and cheese from the buffet

Desserts
Refreshing Cassis sorbet with meringue

Millefoglie • hazelnut cream • figs

Chocolate parfait • mango • almonds

The Logi cuisine is signed with our

MIRABELL

Classic´s

Noodle soup

Pasta with tomato sauce

Pasta with ragout

Paillard with side dish

„Schnitzel" with side dish