

## 

"Die Möwe" offers culinary delights and combines regional top products with the Mediterranean Sea. Creativity, regionality and quality are the main ingredients for the culinary journey.

Relaxed beach atmosphere with beach bar and trendy drinks, sumptuous delicacies – tastefully presented – pamper our guests from noon to evening. In addition to fish and meat dishes, vegan specialties are also available.

The name of the restaurant was derived from the yellow-footed Mediterranean gull. The Mediterranean gull is a very rare breeding bird of the Lake Neusiedl area. Very spectacular are the large aggregations which can be observed in the evenings from August to October at the Lange Lacke. Ten thousand or more birds are not uncommon at this time.

Seagulls belong to the very adaptable bird species. Outside the breeding season, the Mediterranean gull is mainly found in coastal areas, where it looks for food on the open sea, in ports or on beaches. After the breeding season the Lake Neusiedl area is mainly frequented by breeding birds of the Adriatic. Adult birds visit favorable moulting grounds after the breeding season and later hibernate near the breeding areas.

## the starter

FLAMED PIKE PEARCH <sup>A,D,G</sup> bread mousse   dill   coconut	17,00
<b>100g AUSTRIAN BEEF TATAR</b> A,C,F,G,L decissated egg yolk   chili mayonnaise   crunchy Edamame	19,00
SEARED WILD BROCCOLI <sup>F</sup> green papaya   curry   mustard salad	16,00
ASPARAGUS MOSAIC <sup>F</sup> nori   asparagus veloutè   asparagus cream   marinated asparagus   rhubab	15,00
	the soup
BEEF CONSOMMÉ <sup>A,C,G,L</sup> mire poix   liver ravioli	9,00
ASPARAGUS CREAM SOUP <sup>F</sup> Asparagus salad   asparagus tips   ginger	8,50
WILD GARLIC CREAM SOUP A,C,G,H curd cheese ravioli   walnut oil	8,00

(Vegan

## the main course

	FISH
SEARED SCALLOPS <sup>R,G,O</sup> curry risotto   lime	33,00
<b>ROASTED CHAR 160g</b> <sup>C,G,L,O</sup> asparagus green and white   choron sauce   potato flan	37,00
	MEAT
CORNFED CHICKEN BREAST & WINGS A,C,G,O pea   leek   bread fullness	24,00
GREY STEPPE CATTLE FILLET 200g <sup>A,C,G,O</sup> by Butcher Karlo asparagus green   bèrnaise sauce   rosemary potatoes	38,00
<b>PORK BELLY</b> <sup>G,L</sup> bean puree   celery apple salad   chickpeas	22,00
VIENNES VEAL ESCALOP BAKED IN CLARIFIED BUTTER A,C,G,M Potato – Boston lettuce salad   apricot -lavender chutney	29,00
ASPARAGUS <sup>C,G,L,O</sup> hollandaise sauce   potatoes	23,00
with Viennese veal escalop 140g with cooked ham	36,00 29,00

(Fegan	ASPARAGUS-RISOTTO rhubab   crispy rice   sugar snap peas		16,00
	WILD GARLIC AND CREAM CHEESE TAGLIATELLE A,C,G roasted oyster mushrooms   garden cress	18,00	
			the dessert
	PICKLED RHUBAB A,C,F,G,H roasted marzipan ice cream   strawberry cremeux		11,00
	SHEEP MILK CURD CHEESE DUMPLINGS A,C,F,G,o berries   blossom honey		11,00
(Vegan	TARTE AU CHOCOLAT A,C,F,G,H,N,O hazelnuts   elderberry flower-lime sorbet		10,00

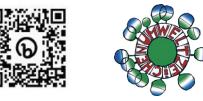
-+l	h	0		0	n	i i
- U		С	m	C		u

3-COURSE MENU	PER PERSON 61,00
starter   main course   dessert	
4-COURSE MENU	PER PERSON 69,00
starter   soup   main course   dessert	

Regionality and seasonality are basic principles that have been lived at VILA VITA Pannonia for many decades. Many of our raw materials are sourced directly in the surrounding region or we pay special attention to ensuring that as much food as possible comes from Austria.

Beef, pork, poultry, dairy products as well as numerous cheeses, free-range eggs, pikeperch, sheep cheese, bread, pastries and seasonal vegetables (all year round potato, onion, parsley roots, carrots, yellow beets, celeriac, apples, pears) come in our house to 100% from verified Austrian farms.

More information about the exact origin of our food can be found at: bit.ly/vvp\_herkunftsangaben



Price per cover: 4,00 €, All prices quoted in EURO incl. VAT. Index of allergens:

- A Gluten
- B Crustaceans L Celery
- C Eggs
- D Fish
- E Peanuts
- F Soya
  - a P Lupins
- G Milk/Lactose R Shellfish/ Mollusk

H - Nuts

M - Mustard N - Sesame O - Sulfiphe