

die
Mowe
RESTAURANT-BAR



"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 ^{A,D,G}

bread mousse | dill | coconut

17,00

100g AUSTRIAN BEEF TATAR ^{A,C,F,G,L}

decissated egg yolk | chili mayonnaise | crunchy Edamame

19,00



SEARED WILD BROCCOLI ^F

green papaya | curry | mustard salad

16,00

ASPARAGUS MOSAIC ^F

nori | asparagus veloutè | asparagus cream | marinated asparagus | rhubarb

15,00

the soup

BEEF CONSOMMÉ ^{A,C,G,L}

mire poix | liver ravioli

9,00

ASPARAGUS CREAM SOUP ^F

Asparagus salad | asparagus tips | ginger

8,50

WILD GARLIC CREAM SOUP ^{A,C,G,H}

curd cheese ravioli | walnut oil

8,00

the main course

FISH

SEARED SCALLOPS ^{R,G,O}

curry risotto | lime

33,00

ROASTED CHAR 160g ^{C,G,L,O}

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 ^{A,C,G,O}

by Butcher Karlo

asparagus green | b ernaise sauce | rosemary potatoes

38,00

PORK BELLY ^{G,L}

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 ^{C,G,L,O}

hollandaise sauce | potatoes

with Viennese veal escalop 140g

with cooked ham

23,00

36,00

29,00

VEGAN / VEGETARIAN



ASPARAGUS-RISOTTO

16,00

rhubab | crispy rice | sugar snap peas

WILD GARLIC AND CREAM CHEESE TAGLIATELLE ^{A,C,G}

18,00

roasted oyster mushrooms | garden cress

the dessert

PICKLED RHUBAB ^{A,C,F,G,H}

11,00

roasted marzipan ice cream | strawberry cremeux

SHEEP MILK CURD CHEESE DUMPLINGS ^{A,C,F,G,o}

11,00

berries | blossom honey

TARTE AU CHOCOLAT ^{A,C,F,G,H,N,O}

10,00



hazelnuts | elderberry flower-lime sorbet

the menu

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	H -	Nuts
B -	Crustaceans	L -	Celery
C -	Eggs	M -	Mustard
D -	Fish	N -	Sesame
E -	Peanuts	O -	Sulphur
F -	Soya	P -	Lupins
G -	Milk/Lactose	R -	Shellfish/ Mollusk