

Pumpkin and Mushroom Weeks 2018

06. September 2018 until 26. September 2018

Gin Tonic Grand Select 2cl Gin +1/8 lt Tonic 6,50

Probably the best Gin Tonic in the world

Blue Gin from Reisetbauer meets 1724 Tonic Water

Amonsecco 1/4 lt 4,30

Fine and elegantly defined sparkle, gentle scent of fresh Muscatel grapes

Rosecco 4,40

Rosé Frizzante, First Place in District Wine Tasting, Döbling

Opulent and creamy to the nose, some hints of hazelnut, marzipan and cocktail cherries, fine play of residual sweetness and acidity

Hugo 1/4 lt 5,60

Secco, mint leaves, elderflower cordial and soda water

Midori Spritz 1/4 lt 5,90

Melon liquor (Midori) with pineapple juice, secco and soda water

Starter

Fromage Frais Terrine 12,90

Chanterelle mushroom tataré / smoked salmon / friséé /
pumpkin marmalade^(D,G)

A Fine Soup ...

Retzer Village Fair Soup 5,20

Creamy Muscat pumpkin soup / roasted pumpkin seeds /
pumpkin seed oil ^(A/F/G/L)

Waldviertler Chanterelle Mushroom Soup 5,60

Puff pastry sesame sticks ^(A/C/F/G/L/M/N)

Specialities from Pumpkin and Mushroom

Fried Fillet of Salmon 18,60

Pumpkin gnocchi / creme fraiche / Riesling foam ^(D/G)

Fried Yellow Boletus Mushrooms 16,70 small portion 13,40

Sauce Tartare ^(A/C/G/M)

Sautéed Yellow Boletus Mushrooms 16,90 small portion 13,50

A hint of garlic / basil / potato-pumpkin rösti ^(A/C/G/L)

Inclement weather can cause a shortage of regional yellow boletus mushrooms. Should these not be available we will offer these dishes with oyster mushrooms.

Pan-fried Chanterelle Mushrooms with Egg 13,90 small portion 11,20

Served with parsley potatoes ^(C/G)

Chanterelle Mushroom Goulash 13,90 small portion 11,10

Pan-fried ricotta-pumpkin dumplings ^(A/C/G/L)

Chanterelle Mushroom Risotto 13,70 small portion 10,90 ^(G)

Served with rocket salad and shavings of fresh Parmesan

Amon's Mushroom Gröstl 14,20 small portion 11,40

Yellow boletus mushrooms / chanterelle mushrooms / onion / bacon / potato slices / fresh herbs

Waldviertler Farmers Pasta 14,50 small portion 11,60

Fettuccine / pumpkin strips / chicken fillet strips
chanterelle mushrooms / yellow boletus mushrooms
garlic / farm-fresh sheep cheese / cream ^(G)

12 Hour Sous Vide Cooked Organic Belly of Pork 16,70
Crispy fried chanterelle mushroom risotto / onion glacé
sautéed pumpkin strips / sprouts (f/g/l)

Ø Amon`s Crispy Farmer`s Duckl 16,90 small portion 13,50 (A/C/G/L)
Fried potato pumpkin roulade / red cabbage

Our ducks are roasted in a moderate oven with rosemary twigs,
apples and root vegetables; this gives the duck its fine flavour.

Please note, limited availability as every day we roast just a few of them.

Dessert

Plum Turnovers 6,20

Plum jam / honey cream / raspberry and poppy seed ice cream (A,C,G)

Rum Diplomatico Reserva Exclusiva 2cl 4,20

Distilled in copper vessels from molasses, the Diplomatico Reserva Exclusiva is matured for at least 12 years in selected Ex-Bourbon barrels. Through the long maturing process, the rum reaches an unbelievably intensive body of extraordinary balance, which is the culmination of traditional experience and handicraft. A truly royal rum!



Sarpa di Poli Grappa Big Mama 2cl 3,90

A fresh, fruity Grappa with typical style. A fine distillation.

Country: Italy, Region: Venetian

Type of Grape: Merlot, Cabernet Sauvignon, Cabernet Franc

Bottle Size: 3 litres, Alcohol content: 40 %



We have a new Homepage!

www.amon.at