
SEASONAL SPECIAL FOOD

SOUP OF THE WEEK

cold or warm, creamy or clear...

3.20 | 4.80

small | large

FRIED CHICKEN-SALAD

chicken stripes breaded with pumpkin-seeds, potato- & lamb's lettuce salad, pumpkin-chutney, sponge of red beets, chives-mayonnaise, marinated pumpkin

13.20

OLIVES-GNOCCHI ✓

fresh gnocchi with olives, homemade basil-pesto, San-Marzano-Tomatoes, mozzarella, roasted pine-nuts

14.20

COD, LEMON, CELERIAC

grilled cod-filet, lemon-crumble, celeriac-puree, braised baby-carrots, wild garlic mayonnaise

17.50

LAMB, HERBS, BEANS

on point roasted saddle of lamb, herb-crumble, creamy beans, marinated pointed-peppers, red onion-chutney, lamb-jus

18.90

APFELRADLN DELUXE – BAKED APPLE SLICES ✓

pan-cake battered apple slices, deep fried, powdered with cinnamon-sugar, vanilla ice cream, mixed berry-stew, fresh mint

6.20

CHOCOLATE GANACHE ✓

warm, liquid chocolate-cake, caramel-crème, raspberry-meringue, strawberry-coulis

5.90

BLAUSTERN DAILY PLATE

7.50

always Mon. – Fri. from 11:30 onwards, except bank holidays

feel free to ask your server about our daily plate

or look it up online – www.blaustern.at
and www.facebook.com/dasblaustern/

SEASONAL SPECIAL DRINKS

cold drinks for hot days...

HUGO MEETS LINGONBERRY

6.60

Kattus Prosecco, homemade lingonberry-liqueur, soda, mint and lime

LYCHEE LEMONADE

7.20

Gordon's Premium Pink Gin, lychee-liqueur, homemade strawberry-shrub, lime juice, Fentimans Rose Lemonade, basil

HIBISKUS TONIC

6.60

Martini Fiero, homemade hibiscus-sirup, Fentimans Oriental Yuzu Tonic, lime and thyme

VIOLET DREAMS

5.80

Lillet Blanc, Kattus Prosecco, Red Bull Summer Edition "Kaktusfrucht", lime juice

DISCOVERY OF THE MONTH

11.50

SISSI – WIENER WERMUT & ORGANICS TONIC WATER

selected grapes from Vienna, 2-times fermented; with honey-vanilla-aromas – 92 points at the Falstaff-Tasting 2020!

KATTUS BROKAT ROSÉ

4.20

prestige Cuvée of Zweigelt-Grapes – bouquet of wild berries and plums, delicate mousseux

on is none, and two are one...



ÉLYSE

6.60

Rosé-Sprizz with French essences
served on ice, with pomegranate seeds and fresh mint

