



Welcome
At Restaurant Horváth

We are pleased to welcome you as our guests today.

You have the opportunity to choose between two menus. Come with me on my own personal culinary journey. Taste the memories.

Sebastian Frank

	Menu
8 Courses	215 EUR
6 Courses	185 EUR
Accompanying Pairing	14 EUR / Glass
[Cellar]Wine Pairing	20 EUR / Glass

Non-alcoholic accompaniment

From homemade vegetable juices, reductions and sometimes flavored by oils, imaginative creations are made to match our particular dishes.

Non-alcoholic pairing 14 EUR / Glass

* Mushroom Liver
Brioche, apricot seed butter
1,4,9

* Bittersalads
Salty sour cream ice, crayfish caramel
3,4

* Soup vegetables
Boiled root vegetables, roasted onion, lovage vinegar
5

* Schwammerl goulash "light".
Steamed oyster mushroom, cold extract of goulasch spices
5,11

Crust, Smoke and Slivovitz
Scrambled Egg, smoked cauliflower and roasted yeast
1,2

* Grilled Celeriac
Schnapps marmalade, salad of winter vegetables
2,4,5,9

Poppies, Poppies, Milk
Poached milk foam, poppy seed sabayon
1,4

* Marzipanflavours
Butternut pumpkin, Apricot seed, hazelnut
4



Signature-Dishes by
Sebastian Frank

Celeriac ripe and young 22 EUR
4,5

Viennese classic Seleskowitz 22 EUR
Boiled calf's foot, Lovage, Balsamic vinegar
4,5

1 Eggs, 2 Fish, 3 Crabs, 4 Milk, 5 Celery, 6 Sesame seeds,
7 Sulfur dioxide and sulphite, 8 Peanuts, 9 Cereals containing gluten,
10 Lupine, 11 Edible nuts, 12 Mustard, 13 Soybeans, 14 Molluscs.
All prices are in per person in euro and tax inclusive.