

# EVENING MENU AUTUMN

BY EATING AT THE VIADUKT RESTAURANT, YOU ARE SUPPORTING A GOOD CAUSE. THE YOUNG PEOPLE WHO WORK HERE ARE INVOLVED IN A SUPERVISED PROGRAMME THAT AIMS TO GIVE THEM A FRESH PERSPECTIVE ON LIFE AT SCHOOL OR WORK. THIS INTEGRATION PROJECT IS JUST ONE OF SEVERAL AID PACKAGES ORGANIZED AS PART OF A SCHEME TO HELP YOUNG PEOPLE AND DRUG USERS BY THE NETZWERK FOUNDATION, AN INNOVATIVE, PRIVATELY RUN, NON-PROFIT ORGANIZATION.

A SERVICE OF THE **netz:werk** FOUNDATION FOR SOCIAL WORK, SPORT AND CULTURE

# STARTERS

## LEAF SALAD WITH PARSNIP PICKLES

PLUMS AND ELDERBERRY YOGHURT DRESSING

14.—

## CELERIAC COMBO (TARTARE AND CARPACCIO)

WITH HAZELNUT-AND-APPLE VINAIGRETTE AND HERB QUINOA CRACKERS

15.—

## AIR-DRIED BEEF CANNELLONI

WITH SAFFRON-AND-POTATO MOUSSE ON ROASTED CABBAGE SALAD

16.—

## VIADUKT-STYLE BEEF TARTARE (ORGANIC) 80 G

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

25.—

# SOUP

## HOKKAIDO PUMPKIN SOUP

WITH ORANGE FOAM

14.—

# FISH

## PAN-FRIED ORGANIC SALMON (ORGANIC)

WITH BEETROOT ON CAULIFLOWER-AND-WASABI PUREE, CONFITED POTATOES AND ROSE CREAM

39.—

## MEAT

### AUTUMN SAUSAGE WITH CEP MUSHROOMS AND COGNAC

WITH PAN-FRIED POTATOES, LEAF SALAD AND BLACK GARLIC SOUR CREAM MUSTARD

29.—

### BEEF TARTARE (ORGANIC) 120 G

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

39.—

### SLOW-COOKED VEAL CHEEKS IN RED WINE

PUMPKIN-AND CHESTNUT PUREE AND DEEP-FRIED SHALLOTS

43.—

### ENTRECÔTE OF VENISON (A)

WITH SPÄTZLE, RED CABBAGE, CHESTNUTS, SAFFRON-POACHED PEAR AND PORT JUS

45.—

## VEGAN | VEGETARIAN

### AUTUMN VEGETABLE PLATTER

WITH SPAETZLE, RED CABBAGE, BRUSSELS SPROUTS, ROASTED CARROTS, KING OYSTER MUSHROOMS, SAFFRON-POACHED PEAR AND CRANBERRIES

33.—

### SPAGHETTINI (VEGAN OPTION AVAILABLE)

WITH CHILLI TOMATO SAUCE, MASCARPONE, PINE KERNELS AND BASIL  
(ALSO AVAILABLE GLUTEN-FREE)

29.—

### PUMPKIN TAJINE (VEGETARIAN)

PUMPKIN TAJINE WITH LEMON BULGUR AND FIG JAM

29.—

### GLAZED ROOT VEGETABLES

ON RED LENTIL PUREE WITH CHILLI MAYONNAISE

28.—

SUSTAINABLE, REGIONAL, FRESH: WHENEVER POSSIBLE, THESE ARE OUR GUIDING PRINCIPLES. OUR PRODUCTS COME FRESH DAILY FROM LOCAL SUPPLIERS. WHEN NOT DECLARED OTHERWISE, THE MEAT IS FROM SWITZERLAND. SOME OF OUR VEGETABLES ARE GROWN ON OUR OWN PLOT IN SEEGRÄBEN.

# DESSERTS

<b>QUINCE-AND-APPLE CRUMBLE</b> <small>VEGAN</small> WITH MINT CREAM	13.–
<b>DAMSON DUMPLINGS</b> WITH HOME-MADE VANILLA-AND-CHESTNUT ICE CREAM	14.–
<b>HOMEMADE CHOCOLATE CAKE</b> WITH EXTRA-THICK DOUBLE CREAM AND BERRIES	15.–
<b>TUB OF ICE CREAM BY L'ARTISAN GLACIER</b> ACCORDING TO AVAILABILITY	8.–
<b>CAFÉ GOURMAND</b> COFFEE OR ESPRESSO WITH PETITS FOURS	10.–