

# swan21

## Stadtrestaurant

*Welcome*

### Our Philosophy

Seasonal ingredients, sustainable use, and modern preparation characterize the cuisine of the **Stadtrestaurant swan21**. With a focus on quality and regionality, culinary experiences are created with craftsmanship and passion.

We wish you a pleasant and enjoyable stay.

**Andreas Bolakis, Udo Schwarzat and the Schwanen Team**



### Wine recommendation

**2020 Mather Teresina DO Terra Alta**

75cl 68

*Celler Piñol, Batea*

10cl 11



*This strong blend of Garnacha, Cariñena, and Morenillo is the perfect accompaniment to our beef dishes and lamb shank. The aromas of black fruit and licorice match beautifully with the sweet tannins. The structure is very dense and balsamic.*

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### *Traditional*

#### Starters

Mixed salat with French dressing or balsamic dressing 	13
Lamb's lettuce with bacon, egg and croûtons	16
Graved salmon with beetroots, baked potatoe slice and sour cream	24
Hand-cut tartare of Mosnang free-range beef with soy egg yolk and crispy capers, served with toast	26
Soup of the day	10
Pumpkin cream soup with roasted seeds and Styrian seed oil 	14

#### Main dishes

Fried «Igelstachelbart» mushroom from Wuppenau 	
with parsnip puree, Salsa verde and black garlic	34
Fillet of pikeperch	
with Bacon foam, mashed poatoes and champagne sauerkraut	45
Bouillabaisse of saltwater fishes, scampi and king prawns with Sauce Rouille and oven-fresh baguette	49
Sliced veal «Zurich style» with crispy potato hash brown	43
Escalope of veal «Vienna style» with French fries and vegetables	43
Entrecôte «Café de Paris» served in a pan, with matchstick fries	56
Braised porc cheeks «Szechuan style» with baked sweet potato, sesame and wild broccoli	38

 : Vegetarian

#### Origin of our products:

Bread: CH · Porc: CH · Beef: CH · Veal: CH · Boar: CH · Pikeperch: CH/EE · Salmon: ATL  
Saltwater fishes: ATL Octopus: ATL · Pollack: ATL · Prawns: PAZ · Scampi: South Africa

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### *In Conclusion*

#### Desserts

Hazelnut Mille-feuille with pear sorbet		16
Pyramid cake with ginger bread ice cream and almond cinnamon crumble		16
Dark chocolate mousse with coffee and port poached plums		16
Mini dessert <i>served in a glass</i>		7
Iced coffee «swan21» mit coffee liqueur		9
Homemade ice cream and sorbet	per scoop	6

#### Matching sweet wines

Tawny Port 20 years Quinta do Crasto (Porto)	4cl	15
<i>An elegant and full-bodied port wine with intense aromas of nuts, honey, and orange peel. A great accompaniment to chocolate and plums.</i>		
2011 Tokaji Szamorodni Samuel Tinon (Tokaj)	4cl	12
<i>This wine impresses with its balance of sweetness and acidity. A delicate bouquet of honey and raisins with a hint of coffee. Structured and long-lasting.</i>		

#### Digestifs

Vieille Prune Urs Hecht (Gunzwil LU)	2cl	10
Mandarine Metté (Elsass)	2cl	10
Williamsbirne 2015 Rochelt (Tirol)	2cl	26
Cognac Single Cask 2011 Pierre Ferrand	2cl	20
Calvados Sélection Christian Drouin	2cl	9
Grappa «Diciotto Lune» <u>from the 4.5l bottle</u> Marzadro (Trient)	2cl	10
Grappa Tre soli tre Berta (Piemont)	2cl	15
Rhum XO Plantation (Barbados)	4cl	15