DIE KÜCHE IM KRAFTWERK

EMG Dinner Menu

Wednesday, 26 June 2024

Drinks

Beverages

Non-alcoholic beverages

Still and sparkling water

Homemade lemonade

Fruit juices (apple, elderberry)

Pali Cola (Colamix)

Coffee specialties

Black coffee

Cappuccino

Espresso | Espresso Macchiato

Tea

Selection of various teas

Beers

Augustiner Hell (lager)

Lammsbräu (non-alcoholic, lager)

Andechser Weißbier (wheat beer)

Unertl Weißbier (non-alcoholic, wheat beer)

House wine white

Grüner Veltliner

Die Küche im Kraftwerk
Weinviertel, Austria, 2022

House wine rosé

Rosarot

Die Küche im Kraftwerk
Württemberg, Germany, 2020

House wine red

ZweiMerBlau

Die Küche im Kraftwerk
Carnuntum, Austria, 2020

Dinner menu

Starter

Flan | tomato vinaigrette | herb salad [B, D]

Main course

Boiled fillet of veal | green asparagus grilled | root vegetable cream [B, D]

Fried char fillet | polenta | lemon almond tomato butter | broccoli [A, B, G]

Homemade pasta | tomato | asparagus | herb cream [A, B, D]

Dessert

Panna cotta | blueberry ice cream | chocolate earth [B, C]

Our vegan colleagues as well as our colleagues who indicated special food requirements will be served an individual menu.

Vegetarian

Allergens subject to labeling:
A gluten, **A.1** wheat, **A.2** barley, **A.3** rye, **A.4** oats, **A.5** spelt, **A.6** kamut,
B lactose, **B.1** milk protein,
C eggs and egg products,
D celery and celery products,
E peanuts and peanut products,
F Nuts and their products, **F.1** Almonds, **F.2** Walnuts, **F.3** Hazelnuts,
F.4 Cashew nuts, **F.5** Pistachios, **F.6** Macadamia nuts/Queen nuts,
F.7 Pecans, **F.8** Brazil nuts,
G Fish and fish products,
H Mustard and mustard products,
I Sesame and sesame products,
J soy and soy products,
K sweet lupine and lupine products,
L sulfur dioxide and sulfites,
M crustaceans and crustacean products,
N molluscs (molluscs)