

SEASONAL DRINKS

MADE IN-HOUSE

WRENKH ROYAL	0,1l. 8,50
Champagne with sweet wine and a dash of vermouth	
PICON BIÈRE	0,33l. 4,50
French beer based aperitif with bitter orange liqueur	
GIN & TONIC	4 cl 8,50
Austrian Gin (Gölles) & Fever Tree Tonic Indian tonic or Mediterranean tonic	
Ice tea	0,25l. 3,50
black-tea, apple-sour cherry and fresh lemon	
Homemade hibiscus tea	0,25l. 3,50
iced hibiscus-infusion, lightly sweetend	



A LA RUSSE ONE TABLE – ONE MENUE AFTER 4PM – 2 PERSONS OR MORE

CHOOSE

one soup or starter per person
3 main dishes – arranged as a table buffet.

Including one hot chocolate tartlet
for each guest.

33,- per person

SOUPS

Soup of the Day	4,50
Daily prepared fresh vegetable soup <i>VEGETARIAN</i>	
Beetroot Broth	6,00
Clear vegetable broth with beetroot, horseradish and mixed veggies <i>VEGAN, L</i>	
Ginger and Sweet Potato Soup	6,00
Creamy soup of fresh & grounded ginger, carrots, sweet potatoes, coconut milk and sweet potatoe chips <i>VEGAN</i>	
Hokkaido cream soup	6,00
Cream of Hokkaido pumpkin soup with roasted pumpkin seeds <i>A, G, L</i>	

STARTERS & SMALL DISHES

Small Salad	4,50
Mixed green salad with fresh toppings of the day <i>VEGETARIAN</i>	
Tapenade	6,00
Southern French black olive spread with roasted vegetables and bread <i>VEGAN, A, M, L</i>	
Yakitori	6,50
Grilled chicken skewers marinated with a Japanese style sauce, sesame and leek <i>A, F, N, O</i>	
Grilled pumpkin	6,50
With ginger and roasted pumpkin seeds <i>VEGAN, GLUTENFREE</i>	
Grilled oyster mushroom	6,50
With lemon rouille <i>VEGAN, GLUTENFREE, VEGAN OPTION AVAILABLE UPON REQUEST, G, C</i>	
Cold-smoked charfilet	9,50
With tatar sauce <i>C, G, M</i>	

MAINS & LARGE DISHES

Lucky Salad 11,00
Mixed green salad with rapeseed oil dressing,
crispy buckwheat, roasted smoked tofu and shepherd's cheese
small 7,00

VEGETARIAN, VEGAN OPTION AVAILABLE UPON REQUEST, A, G, M

Wrenkh Salad 11,00
Mixed green salad with rapeseed oil dressing,
crispy polenta, roasted smoked tofu and parmesan
small 7,00

VEGETARIAN, A, G, M

Lucky Salad Styrian-Style 11,00
Mixed green salad with pumpkin seed oil dressing,
crispy quinoa and roasted smoked tofu
small 7,00

VEGAN, A, G, M

Steak Salad or Chicken Filet Salad 15,50
Mixed green salad with balsamic dressing,
with grilled dry-aged beef filet or chicken filet and salsa
small 9,50

M

Jerusalem artichoke wedges 9,50
With pomodori ketchup

VEGAN, LACTOSEFREE

Wrenkhs "Erdäpfelschmarrn" 11,00
Crispy shredded potatoes with marjoram, oregano
and thyme, roasted seasonal vegetables served with fresh herb dip

VEGETARIAN, GLUTENFREE, VEGAN OPTION AVAILABLE UPON REQUEST, G

Farfalle with Mushroom Bolognese 11,50
Pasta with root vegetable,
red wine-mushroom-bolognese sauce

VEGAN, A, O

Pumpkin seed oil "Spätzle" 12,50
Austrian Pasta with roasted pumpkin,
shepherd's cheese and roasted pumpkin seeds

VEGETARIAN, A, G

Goulash 14,50
Beef goulash with green "Spätzle"

A, G, L

Austrian river catfish filet 16,50
In clear broth, with blue potatoes, root veggies and horseradish

GLUTENFREE, LACTOSEFREE

Golden trout 18,00
Grilled golden trout filet with pumpkin potatoe puree
and mustard seeds

GLUTENFREE, G, M

Dry-Aged Steak Rib-Eye 25,00
Served on a miso-eggplant creme with a Japanese
Filet 30,00
teriyaki sauce, spring onions and a small house salad

F, N, O

DESSERT

Chia-Pudding 6,00
with fruit compote
VEGAN, GLUTENFREE

Freshly Baked Chocolate tartlet 6,00
Served with an apple and ginger compote and berry-confit
A, C, G »TAKES ABOUT CA. 10 MIN«

"G'wuzelte Mohnnudeln" 6,50
Homemade potatoe dumplings with poppy-seeds
served with honey butter and berry-confit
A, C, G



**WELCOME
TO WRENKH!**

**ENJOY YOUR MEAL
AND HAVE A PLEASANT TIME!
LEO & KARL WRENKH**