



SEASONAL MENU
SPRING

SEASONAL DRINKS

MADE IN-HOUSE

WRENKH ROYAL	0,1l. 10,50
Champagne with sweet wine and a dash of vermouth	
PICON BIÈRE	0,33l. 4,50
<i>Fruity - fresh - bitter</i> French beer-based aperitif with bitter orange liqueur	
VERMOUTH & TONIC	4 cl 8,50
Austrian vermouth with Mediterranean tonic	
GIN & TONIC	4 cl 8,50
Austrian Gin (Gölles) & Fever Tree Tonic Indian tonic or Mediterranean tonic	
ICE TEA	0,25l. 3,00
Home made iced tea with sour cherry-apple and lemon juice	
SHARON ROSE ICE TEA	0,25l. 3,00
Hibiscus infused ice tea	
	0,50l. 5,00

WRENKH

à la Russe

"One Table – One Menu"

Menu for small groups
after 4 pm – 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.

35,- per person

SOUPS

- Soup of the Day** 4,50
Daily prepared fresh vegetable soup
VEGETARIAN
- Cream of Asparagus** 6,00
White cream of asparagus with curcuma croutons
VEGETARIAN A, G, L
- Spring Bouillabaisse** 8,50
Austrian bouillabaisse with local assorted fish, saffron and veggies
GLUTENFREE, D, L

STARTERS & SMALL DISHES

- Asparagus Only** 5,50
From the grill
VEGAN, GLUTENFREE
- Tapenade** 6,00
Southern-French black olive spread with mixed veggies and bread
VEGAN, A, M, L
- Kimchi** 6,50
Korean-style, fermented veggies with spring onion and roasted sesame
VEGAN, N
- Yakitori** 8,50
Grilled chicken skewers marinated with a Japanese-style sauce, sesame and leek
A, F, N, O
- Marinated Chioggia Beets** 8,50
With cream of celeriac, lime zest and crisped capers
VEGAN, L
- Asparagus & Buffalo Mozzarella-Salad** 10,50
Baby buffalo-mozzarella with cherry tomatoes, asparagus, olive oil, and basil
VEGETARIAN, G



MAINS & LARGE DISHES

Wrenkhs "Erdäpfelschmarrn" 11,50

Crispy shredded potatoes with marjoram, oregano, thyme and silverbeet-veggies served with fresh herb dip

VEGETARIAN, GLUTENFREE, VEGAN POSSIBLE, G, L

Red-Pepper Orzo with Asparagus 13,50

Greek rice-shaped pasta in red pepper sauce with fresh basil

VEGAN POSSIBLE, A, G

Basil "Spätzle" 14,50

Austrian basil dumplings in sheep's-cheese-sauce with black-pepper-mushrooms and green celeriac

VEGETARIAN, A, C, G

Mushroom "Schnitzel" 15,50

Deep-fried home-farmed oyster mushrooms with asparagus, potato and Tatar sauce

VEGETARIAN, A, C, G

Beef-Cheek Gulash 15,50

In red-wine jus with basil "spätzle"

A, C, G

Buffalo Mozzarella & Asparagus 16,50

Butter glazed asparagus with blue potatoes, cherry tomatoes and baby buffalo mozzarella

VEGETARIAN, G

Grilled Amur-Carp Steak 16,50

Served with parsley potatoes

A, G

Sauted Salmon Trout 19,50

Salmon trout filet on cherry tomatoes, asparagus and blue potatoes

GLUTENFREE, G

Japanese Style Rib-Eye Steak 28,00

Teriyaki sauce, sesame, spring onion and small house salad

LACTOSEFREE, A, F, N



WRENKH SALADS

FRESH & HEALTHY – WRENKH SPECIALITY
FOR SMALL AND LARGE APPETITE

- Lucky Salad** 12,50
Mixed green salad with rapeseed oil dressing, crispy buckwheat, roasted smoked tofu and shepherd's cheese
small 8,50
VEGETARIAN, A, F, G, M
- Wrenkh Salad** 12,50
Mixed green salad with rapeseed oil dressing, crispy polenta, roasted smoked tofu and parmesan
small 8,50
VEGETARIAN, A, F, G, M
- Lucky Salad Styrian-Style** 12,50
Mixed green salad with pumpkin seed oil dressing, crispy quinoa and roasted smoked tofu
small 8,50
VEGAN, A, F, M
- Steak Salad** 16,50
Mixed green salad with balsamic dressing, with homemade coriander-salsa and grilled steak bites
small 10,50
GLUTENFREE, M, O

DESSERT

- Chia-Pudding** 6,00
With red berries
VEGAN, GLUTENFREE
- Mini Cheese Cake** 6,00
With fresh strawberries
A, C, G
- Freshly baked chocolate tartlet** 6,50
Served with apple-ginger-compote and berry confit
A, C, G »TAKES ABOUT 10 MIN«
- "G'wuzelte Mohnnudeln"** 7,50
Sweet Austrian "gnocchi" rolled in poppy seeds served with honey butter and berry confit
A, C, G

lunch-menu

MONDAY – FRIDAY UNTIL 15:00

ASK OUR STAFF

WHILE STOCKS LAST

2 Dishes 10,50

3 Dishes 11,50