

clara vere

RESTAURANT & WEIN



A P E R I T I F

Weißer Port – Zitronenlimonade – gefrorene Trauben – Minze	7.50
Sprizz alkoholfrei	6.00
Prosecco – Limoncello – Eis	6.00
Gin – getrocknete Mandarine – Rosmarin – Granatapfelkerne – Tonic - Limonade	9.50

S U P P E

Tafelspitzbrühe – Frittaten - Eierstich	7.50
Spargelcreme	6.50

S A L A T E & V O R S P E I S E N

Spinatsalat – Parmesan – Granatapfel – Croûtons – Kernöl – Kürbiskerne*	12.00
Rote Bete – Büffelmozzarella – Cassissoße - Meerrettich*	11.50
Südtiroler Speck – Gebackene Kapernäpfel	13.00
Rosa gebratenes Kalbfleisch – Kürbiskernvinaigrette	12.50

F L A M M K U C H E N

Speck & Zwiebeln	10.50
4erlei Käse – Honig – Rosmarin - Kürbiskerne*	11.50
Spargel – Mozzarella – Kürbiskernöl	14.00
Serranoschinken – Mozzarella – Spinat – Parmesan	13.50

H A U P T S P E I S E N

Semmelknödel – Schwammerlragout – Parmesan*	16.50
Wiener Schnitzel – Kartoffel- & Gurkensalat – Preiselbeeren	20.50
Rinderfiletspitzen - Semmelknödel – Schwammerlragout – Parmesan	22.50
Steak Frites: Botswana Entrecôte (vom 800° Beefer) – Pommes Frites – Blattsalat – Kräuterbutter	27.50

BEELITZER SPARGEL

Spargel Tomatensalat – Erdbeeren – Babyspinat - Mangosoße - Grüner Pfeffer	12.00
500 g Beelitzer Spargel – Drillinge – Nußbutter*	14.50
Mit:	
Gekochten Schinken	19.50
Serranoschinken	21.50
2 Hummerkrabben (U5)	23.00
Wiener Schnitzel	26.50

D E S S E R T

Steirereis (Vanilleeis mit Kürbiskernöl)	7.50
Kaiserschmarrn – Vanilleeis - Zwetschgenröster (~20 min.)	11.50
Mousse au chocolat – Schokosorbet – Vanillesoße - Erdbeeren	7.50
Käseauswahl	12.00

* = vegetarisch

Für eine Allergenliste fragen Sie bitte unseren Service.

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A P E R I T I F

White port – lemonade – frozen grapes – mint	7.00
Sprizz alcohol free	6.00
Prosecco – Limoncello – ice	6.00
Gin – dried orange – rosemary – pomegranate – Henry tonic	9.50

S O U P

Beef tea – pancake stripes – royal	7.50
Asparagus creme	6.50

S A L A D S & S T A R T E R S

Spinach salad – parmesan – pomegranate – croutons – seed oil - pumpkin seed *	12.00
Beetroot – buffalo mozzarella – cassis sauce – horse radish*	11.50
South tyrolian bacon – bakek caper apples	13.00
Pink roasted veal – pumpkin seed vinaigrette	12.50

T A R T E F L A M B É E

Bacon & onions	10.50
4 different cheeses – honey – rosemary – pumpkin seed*	11.50
Asparagus – Mozzarella – pumpkin seed oil*	14.00
Serrano ham – mozzarella – spinach – parmesan	13.50

M A I N C O U R S E S

Bread dumplings - mushroom ragout – Parmesan*	16.50
Wiener Schnitzel - potato & cucumber salad – cranberries	20.50
Beef fillet stripes - bread dumplings - mushroom ragout – Parmesan	22.50
Steak Frites: Botswana Entrecôte (from the 800° Beefe) – French fries – lettuce – herb butter	27.50

ASPARAGUS FROM BEELITZ

Asparagus tomato salad – strawberries – baby spinach – mango sauce - green pepper	12.00
500 g Asparagus – new potatoes – nut butter*	14.50
With:	
Cooked ham	19.50
Serrano ham	21.50
2 Black Tiger prawn (U5)	23.00
Wiener Schnitzel	26.50

D E S S E R T

Styrian ice cream (Vanilla ice cream with pumpkin seed oil)	7.50
Emperors nonsense 8-) – vanilla ice cream – plum compote (caramelized austrian pancake ~20 min.)	11.50
Mousse au chocolat – chocolat sorbet – strawberries - vanilla sauce	7.50
Cheese variation	12.00

*=vegetarian – for an allergy list pls contact our service