

Mago Cafe-Restaurant

Address:

Stolzenthalerg. 14.

1080 Wien

to 11 p.m.

Tel.: 01/5266986

11 p.m.

www.restaurant-mago.at

Open

during the week

11 a.m. to 2³⁰ p. m. and 6°

Sat. 12 a.m. to 3 p.m. and 6° to

Sun. 12 a.m. to 3 p.m.

Every day of the week at 7 P.M.
Evening with viennese music and dinner

entry 6.30 p.m.

Please make a reservation for a table

Choice 1 / our vegetarian meal / € 39,-

**A glass of fine wine from the distinguished
Josefi-Hof vineyard Koch of Großweikersdorf, Lower Austria,
from the traditional Wagram region**

Hors d'œuvre

fresh home-made biscuits with a cheese spread made with fresh butter

Entrée

a filled egg on a salad dressed with our home-made yoghurt sauce

Soup

Tomato soup topped with cream

Full-flavoured cream of tomato soup with fine herbs

Main course

Pasta in South Tyrolean style with fresh green salad

Tagliatelle with a home-made pesto and parmesan cheese
accompanied by a green salad with green peppers, finely chopped herbs and extra-
virgin olive oil

Dessert

Viennese crêpes (Palatschinken) with ice cream

Freshly made Viennese crêpes filled with home-made jam, topped with vanilla ice

cream and chocolate sauce

Choice 2 € 45,-

**A glass of fine wine from the distinguished
Josefi-Hof vineyard Koch of Großweikersdorf, Lower Austria,
from the traditional Wagram region**

Hors d'œuvre

fresh home-made biscuits with a cheese spread made with fresh butter

Entrée

a filled egg on a salad dressed with our home-made yoghurt sauce

Soup

Cream of vegetable soup

with peas, carrots, delicately seasoned with fresh herbs

Main course

Grill plate gardener style with Styrian salad

Grilled fillet of chicken with diverse grilled vegetables and a home-made sauce, accompanied by a mixed salad topped with pumpkin seed oil and chopped roasted pumpkin seeds

Dessert

Viennese crêpes (Palatschinken) with ice cream

Freshly made Viennese crêpes filled with home-made jam, topped with vanilla ice cream and chocolate sauce

Choice 3 € 55,-

**A glass of fine wine from the distinguished
Josefi-Hof vineyard Koch of Großweikersdorf, Lower Austria,
from the traditional Wagram region**

Hors d'œuvre

fresh home-made biscuits with a cheese spread made with fresh butter

Entrée

a filled egg on a salad dressed with our home-made yoghurt sauce

Soup

Cream of vegetable soup

with peas, carrots, delicately seasoned with fresh herbs

Main course

Fillet of lamb winemaker style with Kaiser roll dumplings and cranberries and a mixed salad

tender grilled fillet of lamb in a red wine cream sauce with home-made dumplings accompanied by a fresh salad with our special house dressing

Dessert

Viennese crêpes (Palatschinken) with ice cream

Freshly made Viennese crêpes filled with home-made jam, topped with vanilla ice cream and chocolate sauce