

# MOLE WEST

Der Strandclub  
am Neusiedler See

In addition to locally sourced meat and fish, you can also find many vegetarian and vegan dishes on our menu. Dishes inspired by Italian or French cuisine get along very well with their counterparts of Austrian cuisine. Why? Because they are all prepared with the same passion and the best ingredients.

## TAPAS

<b>Hummus</b> <small>H</small> 	<b>7</b>
Pureed chickpeas with olive oil	
<b>Guacamole</b> 	<b>8</b>
Mashed avocado with tortilla chips	
<b>Beef Tartare</b> <small>H C</small>	<b>11</b>
60g minced beef fillet with truffle mayonnaise and red onion	
<b>Tuna Tartare</b> <small>D F N</small>	<b>12</b>
60g diced tuna fillet marinated with teriyaki sauce served on guacamole	
<b>Mozzarella Caprese</b> <small>G</small>	<b>10</b>
Bufallo mozzarella with cherry tomatoes, sweet balsamic vinegar and olive oil	
<b>Fried calamari</b> <small>A C G R</small>	<b>9</b>
Fried squid with aioli	
<b>Cauliflower</b> 	<b>8</b>
Roasted cauliflower with olive oil and sea salt	
<b>Pimientos de Padrón</b> 	<b>8</b>
Roasted Spanish mini peppers with olive oil and sea salt	
<b>Truffle Fries</b> <small>C G</small>	<b>7</b>
French fries in truffle oil with parmesan cheese and truffle mayonnaise	
<b>Vitello Tonnato</b> <small>C D L M O</small>	<b>9</b>
Thinly sliced pink-roasted veal, tuna sauce and caper berries	

## SOUPS

<b>Beef broth</b> <small>A C G L</small>	<b>6</b>
with sliced crepes or semolina dumpling	
<b>Tomato Soup</b> <small>L O VEGETARIAN</small>	<b>7</b>
with basil	

## SALADS

<b>Goat Cheese</b> <small>G H M VEGETARIAN</small>	<b>17</b>
Lettuce hearts with fig and mustard dressing, grilled goat cheese, pears, figs and caramelised walnuts	
<b>Caesar</b> <small>C D G</small>	<b>16</b>
Lettuce hearts with Caesar dressing, grilled chicken breast or king prawns, croutons and parmesan cheese	
<b>Asian Beef</b> <small>D F N</small>	<b>18</b>
Baby spinach with teriyaki sesame dressing, 100g beef fillet strips (from Austria), carrots, mango, pomegranate seeds, coriander and chilli	

## PASTA, RISOTTO, GNOCCHI

<b>Spaghetti Vongole</b> <small>A C D L O</small>	<b>18</b>
Spaghetti with Venus clams	
<b>Linguine con Gamberi</b> <small>A C D L O</small>	<b>18</b>
Linguine with tomato sauce and king prawns	
<b>Risotto ai Funghi</b> <small>A G O VEGETARIAN</small>	<b>17</b>
Risotto with porcini mushrooms and parmesan cheese	
<b>Gnocchi al Tartufo</b> <small>A G O VEGETARIAN</small>	<b>19</b>
Potato gnocchi in a cream sauce with black truffles	


## FISH

<b>Branzino</b> <small>D</small>	<b>22</b>
Sea bass fillet seared in olive oil with garlic, on braised tomatoes with Pak Choi	
<b>Moules Frites</b> <small>D L O</small>	<b>20</b>
Mussels in tomato and white wine broth with French fries	
<b>King Prawns</b> <small>D C G</small>	<b>21</b>
King Prawns in olive oil and garlic, with lettuce hearts	
<b>Teriyaki Salmon</b> <small>D F G N</small>	<b>21</b>
Salmon fillet in teriyaki sauce on basmati rice with stir-fry vegetables	

## MEAT DISHES

<b>Mole Beef</b> <small>G L O</small>	<b>30 / 35</b>
180g or 250g beef fillet (from Austria) with pepper sauce, on truffle mashed potatoes with sauteed chanterelle	
<b>Surf &amp; Turf</b> <small>G L O</small>	<b>35 / 40</b>
180g or 250g beef fillet (from Austria) with king prawn, on truffle mashed potatoes	
<b>Wiener Schnitzel</b> <small>A C M</small>	<b>24</b>
Original style made of veal loin with lamb's lettuce with potato salad and cranberries	
<b>Teriyaki Chicken</b> <small>F G N</small>	<b>21</b>
Chicken breast in teriyaki sauce on basmati rice with stir-fry vegetables	

## BURGERS

<b>Mole Burger</b> <small>A C G</small>	<b>19</b>
180g minced beef (from Austria) with cheddar cheese, lettuce hearts, tomato, cucumber, red onion and French fries with aioli	
<b>Vegan Burger</b> <small>A N</small> 	<b>18</b>
Mushroom patty with lettuce hearts, tomato, cucumber, red onion, grilled beetroot, braised sweet potato, hummus, cress and French fries with ketchup	

## DESSERTS

<b>Chocolate mousse</b> with whipped cream <small>C G</small>	<b>8</b>
<b>Tiramisu</b> <small>A C G</small>	<b>8</b>
<b>Cheesecake</b> <small>A C G</small>	<b>8</b>
with raspberry sauce and fresh raspberries	
<b>Apple Crumble</b> with vanilla ice cream <small>A C G</small>	<b>8</b>
<b>Crème brûlée</b> <small>C G</small>	<b>7</b>
<b>Strawberries</b> with whipped cream <small>G</small>	<b>5</b>
<b>Iced coffee</b> <small>G</small>	<b>6</b>
stirred with vanilla ice cream and whipped cream	
<b>Affogato</b> <small>G</small>	<b>4</b>
Espresso with vanilla ice cream	

A CEREALS CONTAINING GLUTEN, B CRUSTACEANS, C EGG, D FISH, E PEANUTS, F SOYBEANS, G MILK OR LACTOSE, H NUTS, L CELERY, M MUSTARD, N SESAME SEEDS, O SULPHITES, P LUPIN, R MOLLUSCS

\* YOUTH DRINK

 VEGAN

VEGETARIAN ACCORDING TO OVO-LACTO-VEGETARIAN DIET  
ALL PRICES IN EURO INCL. TAXES

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## APERITIFS ○

White wine spritzer	3.20
Aperol Spritz	5.50
Limoncello Spritz	5.50
Hugo	5.50
Andreola Dirupo Brut Valdobbiadene Prosecco Superiore DOCG	5
Bründlmayer Brut Reserve	7.50
Bründlmayer Brut Rosé Reserve	8.50
Bellini	7
Negroni	9.50
Campari Soda / Orange	7
Gin Tonic	9.50
Martini bianco	5

## NON-ALCOHOLIC APERITIFS

Aperol Spritz	5
Bellini	6
Negroni	7
Gin Tonic	7
Espresso Martini	7

## BEER A

Ottakringer Helles, draught 0,3l / 0,5l	3.90 / 4.80
Ottakringer Radler, draught 0,3l / 0,5l	3.90 / 4.80
Ottakringer Zwickl organic, draught 0,3l / 0,5l	4.30 / 5.30
Ottakringer Null Komma Josef (non-alcoholic), bottle 0,5l	4.80
Budweiser Original, bottle 0,33l	4
Golser wheat beer, bottle 0,5l	4.80
Corona Extra, bottle 0,33l	5

## WHITE WINE 1/8L ○

Feiler-Artinger Chardonnay bio 2020	4.80
Zahel Wiener Gemischter Satz DAC bio 2020	4.70
Umatham Grauburgunder 2020	5.10
Bründlmayer Grüner Veltliner Terrassen 2020	5.70
Tement Gelber Muskateller Sand & Schiefer 2020	5.90
G&R Triebaumer Gelber Muskateller 2020	4.80
Domäne Wachau Riesling Federspiel Terrassen 2021	4.70
Sabathi Sauvignon Blanc Südsteiermark DAC 2020	5.90
Hillinger Sauvignon Blanc bio 2020	5.50
Skoff Original Welschriesling Südsteiermark DAC 2020	4.50

## RED WINE 1/8L ○

Paul Kerschbaum Blaufränkisch Hochäcker 2018	5.90
Artner Cuvée Barrique Höflein 2018	5.80
Hannes Reeh Merlot 2020	4.80
Gesellmann St. Laurent 2018	5.70
Gager Zweigelt 2018	4.40

## ROSÉ 1/8L ○

Streehn Blaufränkisch Rosé 2020	4.60
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## SWEET WINE 1/16L ○

Kracher Auslese Cuvée 2018	5.10
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## PROSECCO, SPARKLING WINE & CHAMPAGNE 0,75L BOTTLE

Andreola Dirupo Brut Valdobbiadene Prosecco Superiore DOCG	30
Bründlmayer Brut Reserve	45
Bründlmayer Brut Rosé Reserve	50
Moët & Chandon Brut Imperial	90
Moët & Chandon Brut Rosé Imperial	100
Moët & Chandon Nectar Imperial	110
Moët & Chandon Ice Imperial	120

## NON-ALCOHOLIC

Homemade lemonade with fruit 0,5l	5
Soda lemon, raspberry, elderflower 0,25l / 0,5l *	2.80 / 4.40
Vöslauer mineral water still / sparkling 0,33l / 0,75l	3.20 / 6
Pago apple juice 0,25l / 0,5l	3.60 / 6.20
Pago apple juice spritzer 0,25l / 0,5l *	3 / 4.70
Pago apricot / blackcurrant / mango juice, bottle 0,2l	3.80
Pago apricot / blackcurrant / mango juice spritzer 0,5l	5
Rauch iced tea peach 0,33l	3.80
Coca-Cola Original / Diet / Zero, bottle 0,33l	3.80
Red Bull Original, bottle 0,25l	4.60
Schweppes Ginger Ale / Tonic, bottle 0,2l	3.80
Almdudler Original, bottle 0,35l	3.80
Almdudler spritzer 0,5l	5
Orange juice, freshly squeezed 0,25l	5

## COFFEE / TEA / HOT CHOCOLATE

Lavazza Alteco organic espresso	2.80
Lavazza Alteco organic doppio	4.40
Lavazza Alteco organic cappuccino	3.80
Lavazza Alteco organic latte macchiato	4.20
Whittington Earl Grey, Darjeeling, fruit, green, chamomile and rooibos tea	4.50
Tea with fresh mint	4.50
Hot chocolate	4.20

## COCKTAILS

Caipirinha	9.50
Mojito	9.50
Pina Colada	9.50
Amaretto Sour	8.80
Strawberry Colada	9.50
Moscow Mule	9
Gin Fizz	9
Mai Tai	9
Averna Sour	4.50
Espresso Martini	9

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