

BOXWOOD'S WEEKEND „SHARING BRUNCH“

YOU CHOOSE HOW MUCH DISHES,
WE SERVE IT IN THREE COURSES

3 DISHES EACH COURSE
35,- PER PERSON

4 DISHES EACH COURSE
38,- PER PERSON

ALL DISHES FOR 5 OR MORE
42,- PER PERSON

FIRST COURSE:

EGG BENJAMIN <small>ACG</small> HOMEMADE BLINIS HAM TRUFFLE HOLLANDAISE PUMPKIN	15
PANCAKES <small>ACG</small> PLUM PASSIONFRUIT ROSMARY	8
CHIA SEED YOGHURT <small>AGHP</small> BEERIES CRISPY OAT FLAKES	7
SMOOTHIE BOWL <small>AH</small> ACAI BLACKBERRY BEETROOT GRANOLA	8
TWO KINDS OF BRUSCHETTA <small>ACGL</small> ROASTBEEF HABANERO MAYO CHERRY TOMATOS MARINATED SALMON AVOCADO MANGO	14

SECOND COURSE:

BEEF TATAR <small>ACDGLMO</small> CONFIT EGG YOLK CARROT CHIPS SAFFRON MAYO ÖFFERL'S BREAD	18
SHEEP CREAM CHEESE <small>GL</small> PUMPKIN MEDLEY BASIL	13
ZANDER SASHIMI <small>BDGPR</small> ORANGE BONITO PASSEPIERRE	17
FROHTY PEA SOUP <small>GHL</small> CREAMY GOATCHEESE CHERVIL-MINT OIL	7
BREAKFAST BOWL <small>AHLN</small> CHICKPEA CARROT MANGO EDAMAME AVOCADO RADISH	11

THIRD COURSE:

“MARTINS“ TRUFFLED EIERNOCKERL <small>ACGL</small> TRUFFLE EGG YOLK GREEN SALAD	18
STUFFED PUMKIN “KRAUTWERK” <small>AGL</small> SWISS PEPPER CHEESE CHICKPEA SPINACH BROCCOLI	16
CHAR <small>ADGL</small> ZUCCHINI-TRILOGY RISOTTO PICKLED BLOSSOM	26
HOMEMADE LANGOS <small>ACGL</small> SOUR CREAM GARLIC CHEESE PINK FLANK STEAK SALSA	19
DRY AGED SIRLOIN STEAK <small>GL</small> BAKED POTATO SOUR CREAM PAK CHOI JALAPEÑOS	28

BOXWOOD'S ALL DAY BREAKFAST

PACKAGES

BOXWOOD PLATE <small>ACG</small>	17
BREAD FROM ÖFFERL HAM SALAMI „WÜDIAN“	
SCRAMBLED EGGS WITH PUMPKINSEEDOIL SHEEP CAMEMBERT GOUDA	
THE SMALL "WIENER" <small>ACGH</small>	8
ROLL OR WEINBERGSPITZ KIPFERL SOFT BOILED EGG	
JAM HOMEMADE NUTCREAM BUTTER	

CLASSICS

<p style="text-align: center;">DETOX</p> <p>THE GREEN BEAST 5,5 Celery Spinach Kiwi Avocado Apple</p> <p>BERRY- MANGO LASSI 5,5 Mango Ricemilk Soja</p> <p>JAMU SHOT 3,5 Kurkuma Ginger Lime</p> <p>MIMOSA 7,5 Crement fresh orangejuice</p>	<p>SWEET BULGUR <small>AEGH</small> 7 GRANOLA FRESH FRUITS SHEEP YOGHURT</p> <p>HAM AND EGGS <small>C</small> 7 3 ORGANIC EGGS HAM</p> <p>BREAD WITH CHIVE OR WITH RADISH <small>AG</small> 4</p> <p>BOXWOOD CROISSANT <small>ACGH</small> 14 SMOKED MEAT CREAM CHEESE TOMATO SHEEP CAMEMBERT ORGANIC EGG WILD BROCCOLI</p> <p>SOFT BOILED EGG <small>C</small> 2 ORGANIC EGGS FROM „FAMILIE SCHÄFER, WEINVIERTEL“</p>
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BOXWOOD'S LUNCH START 12:00

LUNCH SPECIALS

GOOSE SOUP <small>ACGLO</small>	8
CRISPY DUMPLINGS ROOTVEGETABLES CELERY	
GOOSE FROM THE „MOSTVIERTEL“ <small>AGL</small>	24
RED CABBAGE WITH QUINCE POTATO DUMPLINGS	
ORGANIC TEMPURA VEGETABLES <small>ACG</small>	19
SAFRAN ROUILLE LIME	
PINK ROASTED DUCKBREAST <small>GLH</small>	24
TURNIPS CURRANT ALMOND	
SALSICCIA BURGER <small>ACGLMHO</small>	18
HOMEMADE BRIOCHE BUN TOMATO TALEGGIO ROMA LETTUCE JALAPEÑO BBQ SAUCE TRUFFLED POLENTA FRIES	

LAST BUT NOT LEAST

THREE KINDS OF CHOCOLATE <small>ACG</small>	8
CRISPY WHITE CHOCOLATE CRUMBLE MOUSSE	
AUSTRIAN PASTRY <small>ACG</small>	8
APPLE CROISSANT KIPFERL CINNAMON	
CHEESECAKE <small>ACG</small>	8
CITRUS PASSIONFRUIT VERBENA	