

Cover charge

Mandatory per person
2,5

Bread station

Various spreads, butter and oils
per person
3

Starters

Local Organic Beef Carpaccio

Rocket salad / Parmesan / Lemon / Breadsticks
20



Stuffed Pumpkin Pancake

Pumpkin cream / Pumpkin Seed Pesto / Almond
16

Warm Octopus Salad

Grapefruit / Cottage Cheese / Tomato
19



Buffalo Mozzarella

Rare tomatoes / olives / oil and balsamic vinegar / basil
13,5



Salad bowl

Small mixed salad
7

Soups



Garlic Cream Soup
Black bread / chives
7,5



Cream of Carrot Soup
Ginger / Lemongrass
7,5

Beef Broth
Frittaten / chives
7,5

Vegetarian / vegan



Asian Noodles
Udon / Vegetables / Smoked Tofu
16,5



Pretzel dumplings
Mushroom / Crème fraîche / Herbs
16,5



Savoy cabbage
Savoy Cabbage Stew Potatoes / Carrots / Baked Dumplings / Parsley
16,5



Main Course

Veal Escalope, Viennese Style

parsley potatoes / lemon / cranberries
28

***Black Angus Beef Fillet Steak**

Beetroot cream / Baked zucchini flowers / Potato gratin / Balsamic onion
38

***Roast Venison Steak**

Parsnip / Carrot / Brussels Sprouts / Bacon / Cranberry Jus
36

***Braised Leg of Lamb**

Polenta / Ratatouille / Gremolata
32

Grilled Tuna

Sesame / avocado / Asian vegetables
28

Tagliolini Nero

Pumpkin cream / beef strips / pistachios
28

*The pleasant anticipation for this delicious main course takes about 15–20 minutes.



Dessert

*** Kaiserschmarrn with raisins**
plum / apple
14

*** Liquid Chocolate Cake**
Pomegranate Sorbet / Red Wine Ice Cream
13

*** Baked Apple Dumplings**
Nuts / Apple Ragout / Chips / Sour Cream Espuma / Cress
13

Black Forest Platter
Brownie / Sour Cherries / Vanilla / Almonds
13

Austrian Cheese Plate
Apple / Grape / Nut
17

Dessert Wine

Rotgipfler Auslese
Weingut Johanneshof Reinisch
0.1l
8

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