

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



Pecan nut roll

Purple carrot / Coriander / Mayonnaise
16

Cured cod

Yellow plum / Wakame broth / Mushrooms
18



Buffalo Mozzarella

Rare tomatoes / Olives / Oil and balsamic vinegar / Basil
13,5



Winter Salad Bowl

Small mixed Salad
7

Soups



White onion soup

Black bread / Onions / Chives
7,5



Apple & Celery cream soup

Caramelized apple / Cress
7,5

Beef Broth

Frittaten / Chives
7,5

Vegetarian / vegan



Red cabbage strudel

Glazed chestnuts / Pumpkin cream
17,5



Homemade "Schlutzkrapfen"

Spinach / Cheese / Schotten (Alpine curd cheese)
18,5



Fregola sarda al Pomodoro

Parmesan / San marzano tomatoes / Basil
17,5



Main Course

Veal Escalope "Viennese Style"

Parsley potatoes / Lemon / Cranberries
30

***Black Angus Beef Fillet Steak**

Sweet potato / Parsnip / ox praline / Shiitake jus
42

Roasted duck breast

Orange jus / Carrot puree / Baby vegetables / Croquettes
32

Braised Venison Stew

Red cabbage / Potato dumplings / Cocoa-butter crumbs
36

Pan-seared Monkfish

Chorizo stew / saffron / celery espuma
32

Creamy truffle pasta

Truffle / Beef fillet strips / Tomato
28

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



Dessert

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

*** Liquid Chocolate Cake**
Vanilla ice cream / sour cherry / meringue / almond crunch
13

Mozart dumplings
Nougat / Pistachio / Orange / Mint
13

Honey parfait
Bee honey / Yoghurt-lemon-espuma / Blueberry / Tuille
13

Austrian Cheese Plate
Apple / Grape / Nut
17

Dessert Wine

Rotgipfler Auslese
Weingut Johanneshof Reinisch
0.1l
8

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