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# Our Classics

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**Prime boiled beef in aspic**  
pumpkin seed oil  
(L)

$\frac{1}{2}$   
€ 14,00

1  
€ 16,00

## Beef Tatar

butter | mayonnaise of truffle | toasted bread  
(A, C, G, L, M)

90 grams

€ 16,00

150 grams

€ 21,00

add 1 prawn

€ 6,00

## Veal rump cap

traditional sides  
(A, C, G, L, M)

€ 25,00

side order of creamy spinach

€ 5,50

side order of horseradish

€ 5,00

## „Wiener Schnitzel“ of veal

cranberries | salad with pumpkin seed oil  
(A, C, G, O)

€ 27,00

## Liver of veal

roasted onion puree | all kinds of beans  
(A, C, G, L, M)

€ 25,00



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# Starter

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**Vitello Trotato**  
tomatoes | capers  
(C, D, G, L, M)

€ 18,50

**The perfect egg**  
celery | truffle | thyme  
(A, C, F, L, M)

€ 16,50

**Mousse of red bell pepper**  
Kalamata olives | burratina | rucola  
(G, L)

€ 20,00

**Premium caviar from siberian sturgeon**  
whipped butter | toasted bread  
50 grams

€ 120,00

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# Soups

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**Consommé**  
meat strudel | sliced pancakes | liver dumpling

€ 5,50



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# Mains

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## Lamb nuts

herbs | white beans | sage-tomatoes | polenta roulade  
(A, C, G, L, M, O)

€ 26,00

## Roast beef

chanterelles | potato-cigar  
(A, C, G, L, M, O)

€ 26,00

## Cheek of veal

truffle polenta | salty vegetables | cream of mushrooms  
(A, C, G, L, M)

€ 33,00

## Truffled farmer's duck ragout

Tagliatelle | young turnip vegetables  
(A, C, G, M, O)

€ 24,00

## Corn chicken breast

gnocchi | mushrooms | natural pepper sauce  
(A, C, G, L, O)

€ 25,00



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# Fish

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## Branzino fillet

marinated zucchini slices | prawn | risotto  
(A, B, D, G, L, O)

€ 28,50

## Char fillet

caviar | tarragon sauce | stuffed bell pepper  
(A, D, G, L, O)

€ 29,00

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# Vegetarian Mains

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## Cauliflower

poached egg | truffle  
(C, G, L, O)

€ 21,00

## Ox heart tomatoes

Filled curd cheese pastry | burrata | pistachios | iced melon soup  
(A, C, G, L)

€ 18,00 | € 22,00

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# Salads

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with french dressing | italian dressing | yoghurt dressing  
apple-, pear- or raspberry vinegar | walnut oil  
original styrian pumpkin seed oil | homemade house dressing

€ 6,00



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# Desserts

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**Blackberry**  
sour cream | almond  
(A, C, F, G, M)

€ 13,00

**Truffle**  
chestnut | plum | Beni Wild  
(A, C, G, M)

€ 14,50

**Curd cheese dumplings**  
apricot roaster | vanilla ice cream  
(A, C, G, M)

€ 12,50

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# Cheese

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Small variation of selected cheese

€ 12,50

Big variation of selected cheese

€ 16,50

Served with strawberry-pepper chutney or apricot-pepper chutney.

Covers:  
Lunch € 3,50  
Dinner € 4,50

