

Menu

Starters

Boiled rump of beef in aspic pumpkin-seed-oil (L)	€ 14,00	€ 16,00
Beef tartare butter toasted bread (A, C, D, M, O, G)		
90 grams		€ 16,00
150 grams		€ 21,00
add 1 prawn		€ 6,00
Green asparagus lardo trout caviar (A, D, G, L)		€ 20,00
Rarities of tomatoes cream of buffalo mozzarella basil pine nuts (A, G, H, O)		€ 18,00
Veal carpaccio smoked trout cream spring flavors (A, D, G, M, O)		€ 20,00
Premium caviar from siberian sturgeon whipped butter toast		
50 gram Alpine Caviar Baeri (calcalps)		€ 79,00

Soups

Consommé with sliced pancakes (A, C, G, L), semolina dumplings (A, C, G, L)		
or liver dumpling (A, L)		€ 5,50
Cream soup of the day		€ 5,50

Mains

Boiled rump "Vienna style" with its traditional sides (G, L, A, C)	€ 23,00
side order of creamed spinach (A, G)	€ 5,50
side order of creamed horseradish (A, G, L)	€ 5,00
"Wiener Schnitzel" lingonberries salad with pumpkin seed oil (A, C, G, O)	€ 25,00
Liver of veal glazed with sage mashed potatoes green beans with bacon (A, G, L, M, O)	€ 24,00
Glazed veal sweetbread morel asparagus potato flan (A, C, G, L, M, O)	€ 26,00
Duck breast macadamia nut cream ponzu jus kohlrabi (G, H, L, M, N, O)	€ 25,00
Two kinds of sirloin truffle semolina dumpling vegetables shiitake (A, D, G, L, M, O)	€ 34,00
Lamb breast artichoke red curry couscous pointed pepper (A, C, G, L, M, O)	€ 26,00
Saddle of rabbit sage gnocchi young carrot buttermilk (A, C, G, L, M, O)	€ 27,00
Spargel á la Chef Petersilienerdäpfel (C, G, M)	€ 26,00

Fish

Plaice fillet & prawn asparagus stock tomato confit mashed potatoes (A, B, D, G, L, O)	€ 28,00
Pike-perch fillet tarragon baked caper berry rolled barley (A, G, L, O)	€ 28,00

Vegetarian Main

King oyster mushrooms green asparagus spring ravioli miso beurre blanc (A, C, E, G, L, M)	€ 20,00
Couscous & quinoa balls in sesame red beet cream goat cheese (A, C, G, L, M, N)	€ 19,00

Salads

Salad	€ 6,00
with french dressing (C, M) italian dressing yoghurt dressing (G) original styrian pumpkin-seed-oil walnut-oil , apple-, pear- or raspberry vinegar, house dressing (C, D, G, M)	

Desserts

Semolina dumplings nougat crumbs berries vanilla ice cream (A, C, G, H, F)	€ 13,00
Strawberry tartlet mocha ice cream (A, C, G, H, O)	€ 12,00
Two kinds of chocolate raspberry mint (C, F, G, H)	€ 12,00
Homemade apple or curd cheese strudel (A, C, G)	€ 5,50

Cheese

Small variation of selected cheese (A, G, H)	€ 12,50
Big variation of selected cheese (A, G, H)	€ 16,50
Served with strawberry-pepper chutney or apricot-pepper chutney	

Cover charge Lunch € 2,80 – Dinner € 3,50

FOOD ALLERGIES AND INTOLERANCES

Allergy information according to Codex recommendation.

A – Grains containing gluten | B – Crustaceans | C – Eggs | D – Fish | E – Peanuts |
F – Soy | G – Milk or lactose | H – Edible nuts | L – Celery | M – Mustard | N –
Sesame | O – Sulphites | P – Lupines | R – Molluscs