

M E N U

11:00 AM TO 11:00 PM

SALADS

- Grilled leek

€ 19.00

lukewarm, egg, tarragon, chevre chaud
- Watermelon salad

€ 24.00

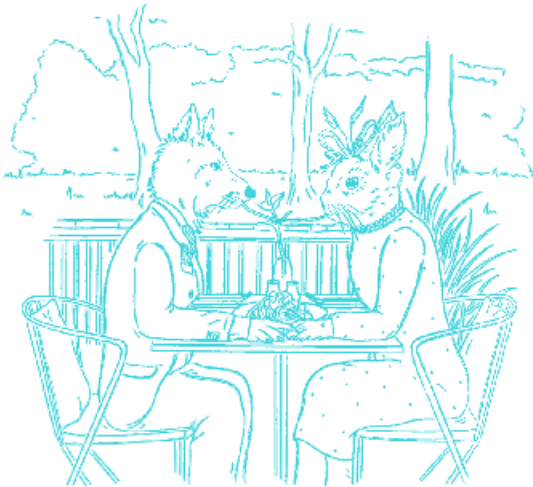
watermelon, cucumber, grilled scallop
- Caesar salad

€ 26.00

romaine lettuce, corn-fed chicken breast, Grana
- Prawns “Louis Armstrong”

€ 28.00

lettuce hearts, mushrooms, dill, red onion, cocktail sauce



SNACKS

- Lobster brioche

€ 19.00

japanese mayonnaise, diced kohlrabi, lime
- Vintage sardines

€ 15.00

bread selection of your choice
- Bread roll with truffled meatloaf

€ 15.00

pickle salsa
- Tartines Méditerranéenes

€ 14.00

king oyster mushrooms, tomato, rocket
- Sauerkraut-bacon hummus

€ 13.00

lemon oil, fried parsley
- Sacher sausage

€ 12.50

mustard, horseradish, bread roll
- Piments d’Espelette

€ 11.00
- Marinated green olives

€ 9.00

rosemary

STARTERS

- Tuna Tatar

€ 30.00

kiwi, spring onion, caper-popcorn
- Grilled eggplants

€ 28.00

wild herb salad, potato cream, black truffle
- Boiled artichoke

€ 21.00

herb-aioli

SOUPS

- Tom Kha Gai

€ 12.00

spicy coconut milk soup, vegetables, coriander
- Watermelon gazpacho

€ 14.00

roasted sunflower seeds

Cover charge with a selection of homemade bread rolls, olive oil or homemade spreads.

€ 5.20/person

statutory VAT is included in all food & beverage.

A MEAL WITHOUT DESSERT IS SIMPLY NOT COMPLETE: IN OUR DISPLAY CASE YOU WILL FIND SWEET TREATS FROM OUR OWN PÂTISSERIE.

ASK OUR SERVICE STAFF FOR OUR DAILY SPECIALS.

MAIN COURSES

- Wiener Schnitzel

€ 33.00

Austrian veal

potato and lamb’s lettuce salad, pumpkin seed oil
- Fillet steak

€ 38.00

Austrian beef, 190 g

with pepper sauce

with grilled wild broccoli

with truffle fries

€ 6.00

€ 9.00

€ 14.00
- Moules frites

organic farming

sauce rouille

small

large

€ 19.00

€ 25.00
- Grilled octopus

€ 36.00

avocado and orange salad, cashews
- Pink seared tuna steak

€ 39.00

roasted onion coating, wasabi mashed potatoes, raspberry
- Roasted sweet potato

€ 27.00

lime, pomegranate seeds, vegan yogurt, shiso leaves, chickpeas, rocket salad
- Creamy tagliatelle

€ 26.00

truffle sauce, burrata

DESSERTS

- Curd cheese dumplings

€ 13.00

butter crumbs, strawberry ragout
- Death by Chocolate

€ 15.00

chocolate cake, vanilla ice cream, chocolate sauce
- Tiramisu à la pistache

€ 17.00
- Lemon sorbet

€ 12.00

vodka, mint

WHERE OUR PRODUCTS COME FROM

Wiesbauer Gourmet supplies us with our beef. Our fresh water fish is farmed at Gut Dornau just south of Vienna and R&S Gourmet from Salzburg provides our sardines. Salt water fish & seafood is delivered by Eishken Estate.

IMPORTANT INFORMATION: ALLERGIES

Please ask our staff if you would like to see a detailed menu that lists allergens. We are happy to advise you.

ALL OUR DELICIOUS HOMEMADE CAKES, VIENNOISERIES, THE HOMEMADE BREAD AND ROLLS MADE IN COOPERATION WITH THE MÜLLERGARTNER BAKERY ARE ALSO AVAILABLE FOR TAKE AWAY.

WITH BEST WISHES FROM HEAD CHEF FLORIAN OSWALD AND HIS TEAM - BON APPÉTIT!