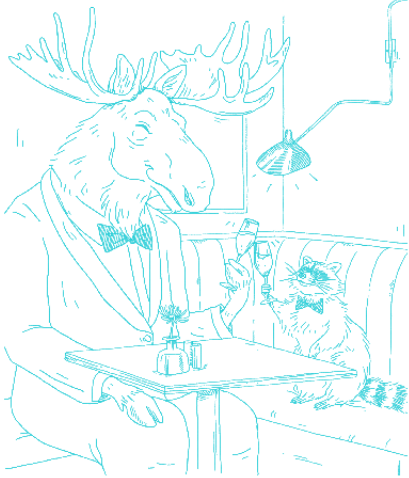


M E N U

11:00 AM TO 11:00 PM
KITCHEN CLOSÉS AT 22:30 PM



SALADS

RED GODDESS SALAD € 14,00
pomegranate, red cabbage, beetroot,
red bell pepper, edamame

CAESAR SALAD € 26,00
romaine lettuce, corn-fed chicken breast,
Grana cheese

SALAD HEARTS € 24,00
truffle, yuzu marinade, crispy pumpkin,
dumpling

WILD BROCCOLI € 21,00
roasted pistachios, baked burrata

AUTUMN SALAD € 16,00
red chicory, roasted chestnuts &
mushrooms, baby spinach-dressing

STARTERS

JAPANESE HAMACHI MACKEREL € 26,00
sashimi, pumpkin and ginger cream, fig

BEEF TARTARE
caper butter, baked egg yolk, toast
small 90g € 21,00
large 150g € 28,00

EGGPLANT ROLL € 18,00
pomegranate seeds, beetroot,
parsley, greek yogurt

ROASTED GOOSE LIVER € 29,00
lentil ragout, cured ham &
port wine balsamic glaze

SOUPS

CREAM OF PUMPKIN SOUP € 14,00
orange, cardamom

TOM YAM GUNG € 13,00
clear, spicy vegetable soup with shrimp

A MEAL WITHOUT DESSERT ISN'T
COMPLETE: OUR DISPLAY CASE
OFFERS SWEET CREATIONS FROM
OUR PÂTISSERIE.

IMPORTANT INFORMATION: ALLERGIES

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

MAIN COURSES

WIENER SCHNITZEL € 35,00
potato & lamb's lettuce salad,
pumpkin seed oil

CHATEAUBRIAND 450G € 95,00
for 2 persons, waiting time approx. 30 min

BEEF FILLET STEAK € 38,00
side dishes
- truffle french fries € 12,50
- classic french fries € 10,00
- roasted baby carrots € 13,00
- potato and cheese purée au gratin € 11,00
- spicy pepper sauce € 6,00
- green leaf salad with chestnuts €10,00
- mini potatoes with rosemary € 9,00

MOULES FRITES
rouille sauce, french fries
small € 19,00
large € 26,00

CREAMY TAGLIATELLE € 31,00
king oyster mushrooms. caramelized
onions, roasted pistachios

PINK ROASTED DUCK BREAST € 33,00
orange fillet, fig sauce, broccoli purée

TRIO OF CAULIFLOWER € 26,00
mini cauliflower, marinated cauliflower,
cauliflower cream

LOBSTER AU GRATIN € 38,00
with hollandaise-sauce

MUSHROOM GOULASH € 29,00
Austrian bread dumpling,
parsley-marjoram oil

DESSERTS

PISTACHIO AND CURD DUMPLINGS € 14,00
mandarin compote

POMEGRANATE TIRAMISU € 13,00

**POPPYSEED AND
PLUM JAM ICE CREAM** € 12,00
caramelized pineapple

NOUGAT MOUSSE € 15,00
brittle crunch, pear-ragout

SNACKS

LOBSTER BRIOCHE € 19,00
japanese mayonnaise,
diced kohlrabi, lime

VINTAGE SARDINES € 15,00
bread selection of your choice

SACHER SAUSAGE € 13,00
mustard, horseradish,
organic bread roll

MARINATED OLIVES € 9,00

SCHNITZEL BREAD ROLL € 16,00
black garlic mayonnaise

SALMON RILLETES € 23,00
bread selection of your choice

TAPENADE CROSTINI € 12,00
olive paste on toasted baguette

GOAT CHEESE BAGUETTE € 14,00

**TERIYAKI LEMONGRASS
CHICKEN SANDWICH** € 17,00

Cover charge with a selection of
bread rolls from the organic bakery
Öfferl, olive oil or homemade spreads.

€ 5.20/person

statutory VAT is included
in all food & beverage.

ASK OUR SERVICE STAFF FOR
OUR DAILY SPECIALS.

OUR SUPPLIERS

Beef Wiesbauer Gourmet
Sausages and ham Windisch
Fish Eisvogel
Sardines R&S Gourmet
Seafood Eishken Estate
Bread and pastries Organic bakery Öfferl

HOMEMADE CAKES, PIES AND
“ÖFFERL'S” ORGANIC BREADS - ALL
READY TO GO. TAKE THE TASTE HOME.

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