

# MENU

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

## SALADS

- GREEN GODDESS SALAD** 🌿 ..... € 14.00  
avocado, mint, cucumber,  
lime, sesame
- LIGHT VARIEGATED RADICCHIO** 🌿 ..... € 17.00  
seaweed, apricot, peach,  
vegan miso-mayonnaise
- GRILLED ARTICHOKE** ..... € 21.00  
brioche, cherry tomato, rocket-chutney
- CAESAR SALAD** ..... € 26.00  
corn-fed chicken breast, grana,  
romaine lettuce

## STARTERS

- LOBSTER ROLL** ..... € 18.00  
kohlrabi, rice, japanese mayonnaise,  
white ginger, spring onion
- SALMON SASHIMI** ..... € 19.00  
passion fruit, spring onion, chili-oil
- ESCARGOTS DE BOURGOGNE** ..... € 22.00  
garlic-butter, baguette
- CARPACCIO DE BŒUF** ..... € 21.00  
fleur de sel, lemon, parmesan,  
pine nuts, black walnut
- RADISH TARTARE** ..... € 19.00  
chives, watermelon, ricotta,  
balsamic vinegar pearls

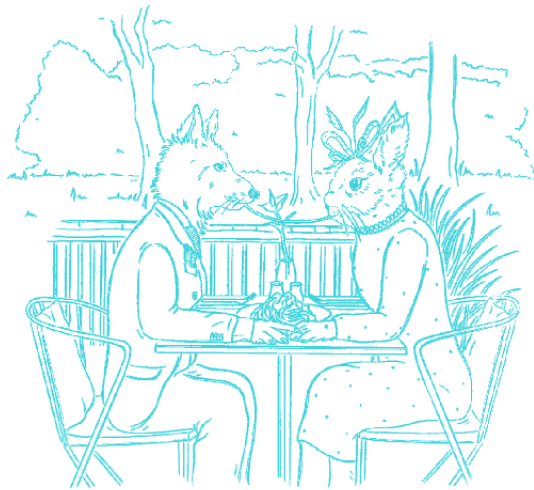
## SOUPS

- TOMATO CONSOMMÉ** ..... € 10.00  
sherry, basil-oil,  
homemade tomato ravioli
- CHILLED CUCUMBER SOUP** ..... € 9.00  
melon, non-alcoholic gin

ASK OUR SERVICE STAFF FOR  
OUR DAILY SPECIALS.

NO MEAL IS COMPLETE WITHOUT  
DESSERT – SEE THE PÂTISSERIE'S  
SWEET CREATIONS IN OUR  
DISPLAY CASE.

HOMEMADE CAKES & PASTRIES AS WELL  
AS BREAD AND PASTRIES FROM THE  
ORGANIC BAKERY ÖFFERL - PERFECT TO  
TAKE AWAY AND ENJOY AT HOME.



## MAIN COURSES

- WIENER SCHNITZEL** ..... € 35.00  
veal, potato and lamb's lettuce salad,  
pumpkin seed oil
- CREAMY TAGLIATELLE** ..... € 29.00  
fresh black truffle
- GRILLED OCTOPUS** ..... € 31.00  
watermelon, thai-basil, pineapple
- MOULES FRITES**  
rouille sauce, french fries  
*small* ..... € 20.00  
*large* ..... € 26.00
- GRILLED ENTRECÔTE** ..... € 34.00  
*side dishes*  
- classic french fries ..... € 9.00  
- truffle french fries ..... € 12.00  
- grilled lettuce hearts, parmesan ..... € 11.00  
- edamame ..... € 8.00  
- sweet corn ..... € 7.00  
- avocado purée ..... € 10.00
- PEARL BARLEY RISOTTO** ..... € 21.00  
fried king oyster mushrooms, miso
- GRILLED SEA BREAM FILLET** ..... € 31.00  
pea purée, fennel, yoghurt

## DESSERTS

- LEMON SORBET** 🌿 ..... € 11.00  
vodka, fried mint
- LIQUID CHOCOLATE CAKE** ..... € 14.00  
Oreo-vanilla ice cream
- STRAWBERRY DUMPLINGS** ..... € 13.00  
sweet butter crumble, yoghurt  
and basil cream

## SNACKS

- VINTAGE SARDINES** ..... € 15.00  
pastry of your choice
- SACHER SAUSAGES** ..... € 13.00  
mustard, horseradish,  
organic bread roll
- GREEN OLIVES** 🌿 ..... € 9.00  
marinated, rosemary
- CALAMARI FRITTI** ..... € 12.00  
garlic-aioli
- MARINATED GOAT'S CHEESE** ..... € 14.00  
orange-oil, chervil
- AUSTRIAN MEATLOAF** ..... € 11.00  
organic bread roll, pickled gherkin salsa
- COQ AU VIN NIGIRI** ..... € 12.00  
*3 pieces*, mushroom sauce
- ARTICHOKE** ..... € 16.00  
cooked whole, pumpkin seed oil cream
- CHICKEN SATAY SKEWERS** ..... € 14.00  
peanut, coriander

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.

## OUR SUPPLIERS

Beef ..... Wiesbauer Gourmet  
Sausages and ham ..... Windisch  
Fish ..... Eisvogel  
Sardines ..... R&S Gourmet  
Seafood ..... Eishken Estate  
Bread and pastries ..... Organic bakery Öfferl  
Fruit and vegetables ..... Peter Memminger  
Truffle and pasta ..... Miliffico

## 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.

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

— THE GUEST HOUSE —

# BRASSERIE

TIME FOR DELIGHT