

Menu

Starters

Boiled rump of beef in aspic/pumpkin-seed-oil (A,C,G,O,M,L) € 12,00 € 14,00

Beef tartare/butter/toasted bread (A,C,D,M,O,G)

90 grams € 14,50

150 grams € 20,00

add 1 prawn € 6,00

Dill char / red beet tartare / wasabi bisque / scallops (A,C,B,G,M,R,L) € 20,00

Venison roast beef / cranberry tramezzini / beech mushrooms
sea buckthorn (A,C,M,G,L,O) € 19,00

Beef Carpaccio / beef tea / root vegetables / pumpkin seed oil mayonnaise
(A,C,M,L,G) € 18,50

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) € 4,50

side order of creamed horseradish (A,G,L) € 4,00

Wiener schnitzel with lingonberries and 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

Corn chicken breast / creamy beluga lentils / onion cream /
chicken liver French toast (A,C,G,M,L,O) € 24,00

Veal tongue / chervil bulb cream / winter vegetables (A,C,G,L,M,O) € 21,00

Roast beef roulade baked in panko / spicy gnocchi / pumpkin /
parmesan (A,C,G,L,M) € 24,00

Brisket and pastry of pork / parsnip cream / mustard caviar /
semolina dumplings (A,C,G,L,M,O) € 22,00

Braised and roasted lamb / celery / crosny / lovage
(A,C,G,O,L,M) € 28,00

Rib-eye Steak / Mediterranean vegetables / steak fries / truffle mayonnaise
(A,C,G,L,M,O)

€ 34,00

Fish

Arctic char / rolling barley / vegetable pearl (A,C,G,L,M,D,O,R)

€ 27,00

Sea bass / olive-potatoe praline / saffron (A,C,G,L,M,H,R,D)

€ 27,00

Vegetarian Main

Filled ravioli Austrian style / hay cream cheese / chive oil (A,C,G,L)

€ 18,00

Stewed melanzani / tomato / artichoke (A,C,G,L,O)

€ 18,00

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

Lemon tart / Macarons (A,C,G,O)

€ 11,00

Quince cream / buttermilk ice cream / honey caramel (A,C,G,O)

€ 12,00

Vahlrona chocolate / raspberry / blackberry (A,C,G,O)

€ 12,00

Homemade apple or curd cheese strudel (A/C/G)

€ 5,50

Homemade sweet baked yeast dumplings with vanilla sauce (A/C/G)

€ 9,00

Cheese

Small variation of selected cheese (G,A,H)

€12,50

Big variation of selected cheese (G,A,H)

€16,50

Served with strawberry-pepper chutney or apricot-pepper chutney

**** Cover charge Lunch € 2,80 – Dinner € 3,10 ****

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