



## menu

### marinated ox tongue

wheat salad / celery / hazelnut / pumpkin seed oil



### cold beetroot soup

cottage cheese / watermelon / red radish



### bouchot mussels

tomatoes / celery / spring onions / lime / bread



### white catfish

cabbage / pasta / apricot / lardo / mushroom fond



grilled "secreto iberico" / secret filet – Iberico pork  
crispy celery ravioli / pimientos de padrón / almonds / chorizo foam



### chocolate tartlets

browni / kumquat / strawberrier

4 course menu 47,- / with wine pairing (1 glass per course) 65,-

5 course menu 57,- / with wine pairing (1 glass per course) 79,-

6 course menu 67,- / with wine pairing (1 glass per course) 94,-

## starter

fried goat cheese 9,50

chives oil / herbs salad / apricots / chilli

leaf salad 9,50

avocado / radish / granny smith / pumpkin seed / walnut oil

steamed wan tan of pork / mangalitza 11,50

soja / ginger / spring onions / sesame oil / shiitake

marinated ox tongue 12,50

wheat salad / celery / hazelnut / pumpkin seed oil

beef tartare 120g 13,50  
200g 19,50

mustard sauce / crispy capers / toast

bouchot mussels starter 14,50  
main dish 22,50

tomatoes / celery / spring onions / lime / bread

## soup

clear beef broth 5,50

sliced pancakes or semolina dumplings

cold beetroot soup 7,50

cottage cheese / watermelon / red radish

couvert 2,50 €

## main dishes

chanterelle - tagliolini	19,50
organic egg yolk / meadow herbs	
bouchot mussels	starter 14,50 main dish 22,50
tomatoes / celery / spring onions / lime / bread	
white catfish	25,50
cabbage / pasta / apricot / lardo / mushroom fond	
grilled "secreto iberico" / secret filet – Iberico pork	25,50
crispy celery ravioli / pimientos de padrón / almonds / chorizo foam	

## vienna specialities

deep fried chicken (breast & legs)	15,50
Potato and lamb's leaves salad / pumpkin seed oil	
riesling – veal lights	small 10,50 large 15,50
Root vegetables / bread dumplings	
boiled beef shoulder	19,50
roots / rösti / chive sauce / apple horseradish	
Wiener Schnitzel	20,50
Potato and lamb's leaves salad	

## *dessert*

<i>thin pancakes</i>	<i>6,50</i>
<i>Jam of apricots</i>	
<i>chocolate tartlets</i>	<i>9,50</i>
<i>browni / kumquat / strawberrier</i>	
<i>apricot dumplings</i>	<i>9,50</i>
<i>buttered breadcrumbs / apricot in sirup</i>	
<i>curd cheese sweet omelet</i>	<i>10,50</i>
<i>plums in syrup / almond crisp (ca. 20 min wait)</i>	
<i>cheese</i>	<i>3 pieces 10,50</i>
<i>truffle honey / bread, chutney</i>	<i>5 pieces 15,50</i>