



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



grilled octopus

potato goulash / chorizo / capture / sour cream / tomatoes



grilled ``secreto iberico`` / secret filet – Iberico pork

crispy celery ravioli / pimientos de padrón / almonds / chorizo foam



chocolate tartlets

brownie / 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

chives oil / herbs salad / apricots / chilli

9,50

leaf salad

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

9,50

steamed wan tan of pork / mangalitza

soja / ginger / spring onions / sesame oil / shiitake

11,50

marinated ox tongue

wheat salad / celery / hazelnut / pumpkin seed oil

12,50

beef tartare

mustard sauce / crispy capers / toast

120g 13,50
200g 19,50

bouchot mussels

tomatoes / celery / spring onions / lime / bread

starter 14,50
main dish 22,50

SOUP

clear beef broth

sliced pancakes or semolina dumplings

5,50

cold beetroot soup

cottage cheese / watermelon / red radish

7,50

couvert 2,50 €

main dishes

rigatoni / organic pasta aubergine / zucchini / pepper / basil / tomatoes	15,50
bouchot mussels tomatoes / celery / spring onions / lime / bread	starter 14,50 main dish 22,50
grilled octopus potato goulash / chorizo / capture / sour cream / tomatoes	26,50
grilled ``secreto iberico`` / secret filet – Iberico pork crispy celery ravioli / pimientos de padrón / almonds / chorizo foam	25,50

vienna specialities

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

Küchenchef Matthias Eichblatt und das Servitenwirt – Team wünschen guten Appetit

dessert

thin pancakes

Jam of apricots

6,50

chocolate tartlets

browni / kumquat / strawberrier

9,50

apricot dumplings

buttered breadcrumbs / apricot in sirup

9,50

curd cheese sweet omelet

plums in syrup / almond crisp (ca. 20 min wait)

10,50

cheese

nuts / bread / chutney

3 pieces 10,50

5 pieces 15,50

Sämtliche angeführten Preise sind in € und incl. aller Abgaben