



menu

char

beet / gin-yoghurt / cucumber / hazelnut oil



steamed wan tan of pork / mangalitza

soja / ginger / spring onions / sesame oil / shiitake



grilled red prawn

tomatoes marinade / miso-chili-mayonnaise / crispy wild rice



salmon / label rouge scotland

cabbage "szegeiner" / black pudding – chorizo - gyoza



pork belly BBQ

green asparagus / chili-nuts / sweet potatoes



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

<i>fried goat cheese</i>	9,50
<i>chives oil / herbs salad / apricots / chilli</i>	
<i>leaf salad</i>	9,50
<i>avocado / radish / granny smith / pumpkin seed / walnut oil</i>	
<i>steamed wan tan of pork / mangalitza</i>	11,50
<i>soja / ginger / spring onions / sesame oil / shiitake</i>	
<i>beef tartare</i>	120g 13,50 200g 19,50
<i>mustard sauce / crispy capers / toast</i>	
<i>char</i>	15,50
<i>beet / gin-yoghurt / cucumber / hazelnut oil</i>	

soup

<i>clear beef broth</i>	5,50
<i>sliced pancakes or semolina dumplings</i>	
<i>wild garlic soup</i>	7,50
<i>crispy black pudding / lentils</i>	

couvert 2,20 €

main dishes

wild garlic – ricotta - ravioli	17,50
browned butter / parmesan / baby leaf salad	
asparagus – pearl barley – risotto	18,50
salt citron / watercress	
Pork belly BBQ	24,50
green asparagus / chili-nuts / sweet potatoes	
grilled red prawn	25,50
tomatoes marinade / miso-chili-mayonnaise / crispy wild rice	
salmon / label rouge scotland	26,50
cabbage "szegediner" / black pudding – chorizo - gyoza	

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	
calf's liver	19,50
port shallots / mashed potatoes	
Wiener Schnitzel	20,50
Potato and lamb's leaves salad	

dessert

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