



menu

toro / tuna belly

ginger-cucumber / soja / beetroot / peanut



turbot soup

bouchot mussels / celery / tomatoes / pearl barley / dill



steamed ravioli of wild pig

potatoes-chestnut-foam / brussel sprouts / salty citron



halibut

fennel / spaghetti-pici / chorizo



36 hours braised pork belly

mashed potatoes / poppy seed / crispy black pudding



cheese

nuts / bread / chutney



yuzu - tiramisu

mascarpone / yuzu / zimt / kakao

4 course menu 49,- / with wine pairing (1 glass per course) 67,-

5 course menu 59,- / with wine pairing (1 glass per course) 81,-

6 course menu 69,- / with wine pairing (1 glass per course) 96,-

7 course menu 79,- / with wine pairing (1 glass per course) 110,-

starter

fried goat cheese

chives oil / herbs salad / apricots / chilli

9,50

leaf salad

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

10,50

steamed ravioli of wild pig

potatoes-chestnut-foam / brussel sprouts / salty citron

starter 13,50
main dish 21,50

beef tartare

mustard sauce / crispy capers / toast

120g 14,50
200g 20,50

bouchot mussels

tomatoes / celery / spring onions / lime / bread

starter 14,50
main dish 22,50

toro / tuna belly

ginger-cucumber / soja / beetroot / peanut

15,50

SOUP

clear beef broth

sliced pancakes or semolina dumplings

5,50

turbot soup

bouchot mussels / celery / tomatoes / pearl barley / dill

9,50

couvert 2,70 €

main dishes

potatoes – goat cheese - dumplings brussel sprouts / beetroot / chili-nuts	17,50
bouchot mussels tomatoes / celery / spring onions / lime / bread	starter 14,50 main dish 22,50
roasted duck leg red cabbage / potatoes dumplings / quince	24,50
36 hours braised pork belly mashed potatoes / poppy seed / crispy black pudding	24,50
halibut fennel / spaghetti-pici / chorizo	26,50

vienna specialities

Wiener Schnitzel (of pork) Potato and endive salad	15,50
deep fried chicken (breast & legs) Potato and endive salad / pumpkin seed oil	16,50
riesling – veal lights Root vegetables / bread dumplings	small 11,50 large 16,50
cordon bleu (of pork) ham / cheese / Potato and endive salad	17,50
boiled beef shoulder roots / rösti / chive sauce / apple horseradish	19,50

Küchenchef Matthias Eichblatt und das Servitenwirt – Team wünschen guten Appetit

dessert

thin pancakes Jam of apricots	6,50
yuzu - tiramisu mascarpone / yuzu / zimt / kakao	9,50
chocolate callebaut 50% yoghurt / salty caramel / blueberry	10,50
curd cheese sweet omelet plums in syrup / almond crisp (ca. 20 min wait)	11,50
cheese nuts / bread / chutney	3 pieces 10,50 5 pieces 15,50

Digestif

Brände			Bitter, Rum, Gin, Vodka		
Wachauer Marille	2cl	4,90	Gölles Edelbitter	2cl	4,90
Vogelbeer	2cl	4,90	Averna	4cl	4,90
Hirschbirne	2cl	4,90	Fernet Branca	4cl	4,90
Zwetschke	2cl	4,90	Ramazzotti	4cl	4,90
Walnuss	2cl	4,90	Ron Zacapa 23 Y. Rum	2cl	6,60
Apfel	2cl	4,90	Ron Barcelo Imperial	2cl	4,90
Kirsche	2cl	4,90	Pyrat Rum XO	2cl	4,90
Trestern Brand Gölles	2cl	4,90	Gin verschiedene Sorten	2cl	4,90
			Vodka verschiedene Sorten	2cl	4,90

Sämtliche angeführten Preise sind in € und incl. aller Abgaben