



menu

marinated ox tongue

wheat salad / celery / hazelnut / pumpkin seed oil



pumpkin soup

pork cheek / mustard gherkins / pumpkin seeds



steamed ravioli of duck

braised leek / potatoes-mushroom-foam / tomatoes vinegar



char

schupfnudeln / black salsify / crayfish sauce



flank steak / black angus prime beef

artichoke spinach / pumpkin / elderberries



plum dumplings

buttered breadcrumbs / plum in sirup

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,-

starter

fried goat cheese

chives oil / herbs salad / apricots / chilli

9,50

leaf salad

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

10,50

marinated ox tongue

wheat salad / celery / hazelnut / pumpkin seed oil

12,50

steamed ravioli of duck

braised leek / potatoes-mushroom-foam / tomatoes vinegar

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

SOUP

clear beef broth

sliced pancakes or semolina dumplings

5,50

pumpkin soup

pork cheek / mustard gherkins / pumpkin seeds

7,50

couvert 2,70 €

main dishes

porcini risotto parmesan foam / quinces	21,50
steamed ravioli of duck braised leek / potatoes-mushroom-foam / tomatoes vinegar	starter 13,50 main dish 21,50
bouchot mussels tomatoes / celery / spring onions / lime / bread	starter 14,50 main dish 22,50
char schupfnudeln / black salsify / crayfish sauce	26,50
flank steak / black angus prime beef artichoke spinach / pumpkin / elderberries	27,50

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

dessert

thin pancakes Jam of apricots	6,50
plum dumplings buttered breadcrumbs / plum in sirup	9,50
chocolate tartlets browni / kumquat / strawberrier	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 Axberg Reisetbauer	2cl	4,90

Sämtliche angeführten Preise sind in € und incl. aller Abgaben