



menu

salmon trout

asparagus / rhubarb / avocado / smoked pork rind



cold beetroot soup

cottage cheese / watermelon / red radish



chanterelle - tagliolini

organic egg yolk / meadow herbs



grilled octopus

chickpeas cream / crispy bacon ravioli / salsa verde / pomegranate



roasted duck leg

bacon-apricot / celery / forest mushroom-dumpling



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

<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>salmon trout</i>	14,50
<i>asparagus / rhubarb / avocado / smoked pork rind</i>	

soup

<i>clear beef broth</i>	5,50
<i>sliced pancakes or semolina dumplings</i>	
<i>cold beetroot soup</i>	7,50
<i>cottage cheese / watermelon / red radish</i>	

couvert 2,50 €

main dishes

celery - ravioli	18,50
chanterelle / browned butter / parmesan	
chanterelle - tagliolini	21,50
organic egg yolk / meadow herbs	
roasted duck leg	24,50
bacon-apricot / celery / forest mushroom-dumpling	
grilled octopus	25,50
chickpeas cream / crispy bacon ravioli / salsa verde / pomegranate	
salmon / Ora King	25,50
white polenta / white tomatoes sauce / zucchini	

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 / olmond 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>