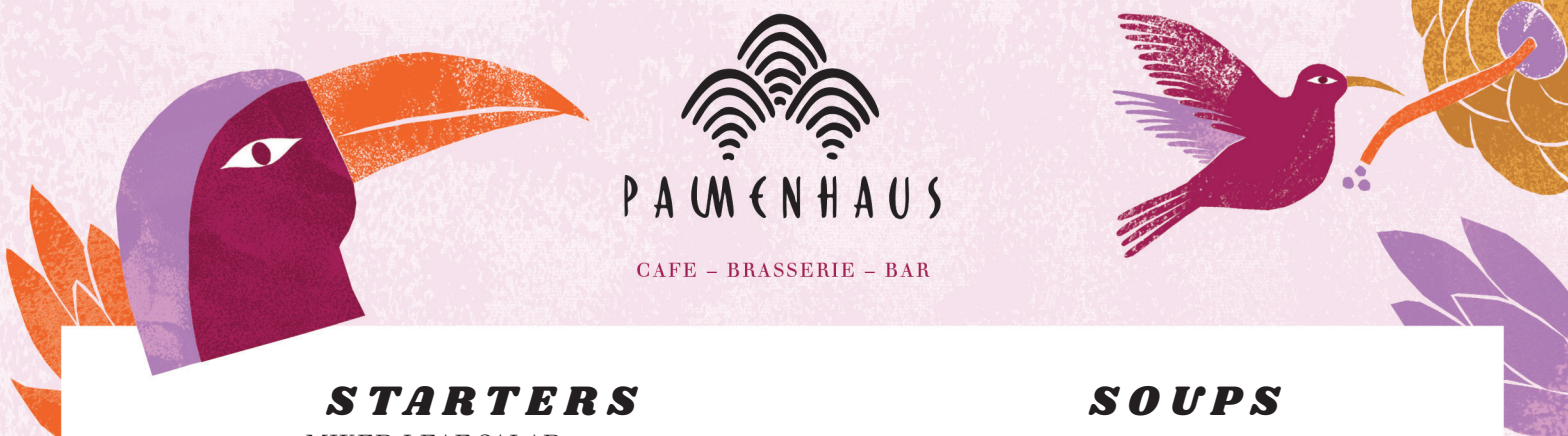




STARTERS

- MIXED LEAF SALAD 7,5 / 14,0
raw vegetables, olive oil / pumpkin seed oil *vegan* ♡ L/M
- STUFFED ARTICHOKEs 18,0
couscous vegetables, mango-chutney *vegan* ♡ A/M/N
- BURRATA CHEESE FROM APULIA 19,0
asparagus-tomato salad, balsamic v., roasted pine nuts ♡ G/M/O
- CRAYFISH SALAD 21,0
avocado, ginger, radish B/M
- ORGANIC BEEF TARTAR 22,0
guacamole, lovage-mayonnaise, flat bread A/C/D/G/M

SOUPS

- CREAMED ASPARAGUS SOUP 8,5 A/G
- BROTH from organic young bull 9,5
noodles, root vegetables A/C/L
- SOUP OF THE DAY 8,0
please ask for further information



MAINS

- WHITE ASPARAGUS "MARCHFELD" 25,0
avocado cream, young potatoes, tomato chutney *vegan* ♡ A/M/N
plus
optional with housepickled beetroot salmon 29,0 D
optional with organic ham 29,0 *pork* Ⓢ
- FALAFEL 22,0
baked egg plant, hummus, zatar, sheep cheese ♡ G/N
- CHORIZO-PINSA 20,0
pomodori secchi, mozzarella, rocket salad *pork* Ⓢ A/G/L
- GRILLED BROOK TROUT "FALKENSTEINER" 33,0
grilled vegetables, fried potatoes D
- FILLET OF SALMON TROUT 33,0
asparagus linguine, tomato-hollandaise A/C/D/G/O
- FILLET OF COD FISH 34,0
pak choi vegetable, saffron-basmati rice, melon-cucumber salad, wasabi D/F/N
- CHEESEBURGER (Austrian organic beef) 26,0
cheddar, gherkin, roasted onions, tomatoes, wedges,
bbq sauce, dijon mayonnaise A/C/G/M
- MINCED ORGANIC VEAL-PATTIES 27,0
peas-sugar snaps-carrot vegetable, potato puree A/G/L/O
- PRIME BOILED BEEF FROM ORGANIC YOUNG BULL 31,0
root vegetables, parsley potatoes, apple-horseradish, chive-sauce A/C/G/L
- WIENER SCHNITZEL (organic veal) 35,0
potato salad, cranberries A/C/L/M
- GRILLED ROASTBEEF (Austrian organic beef) 38,0
tarragon, pointed cabbage-ajvar roast, white asparagus, balsamic shallots G/L/M/O

DESSERTS

- CHOCOLATE SOUFFLE 12,0
with a molten center, strawberry ice cream ♡ A/C/G
- SICILIAN CANNOLI 12,0
fresh berries, pistachios ♡ A/C/F/G/H/M
- COCONUT TIRAMISU 13,0
pineapple, papaya, passion fruit ♡ A/C/G

FINE PASTRIES
see our showcase

CHEESE

- SELECTION OF 2 9,8
SELECTION OF 5 19,2
♡ A/G/H/M/O served with
fig mustard, walnuts
& bread

QUADRELLO DI BUFALA
nutty, aromatic, buffalo milk,
hand made, fine red cultures
- LOMBARDY, ITALY

STILTON
mild-blue mould
speciality, pasteurized milk
- LEICESTERSHIRE, ENGLAND

REBLOCHON AOP
aromatic raw milk-white mould
cheese from high alps region
- SAVOYEN, FRANCE

BRIE DE MEAUX AOP
soft cheese, raw milk,
white rind, creamy, salty
- MEAUX, FRANCE

CHÄLLERHOCKER
aromatic hard cheese, 2/3 raw
milk, matured 8 months
- ST. GALLEN, SWITZERLAND



PORTION BREAD A 2,2 | COVER (EVENINGS) 4,7

all prices in Euro / errors excepted

A cereal
containing gluten
B crustacean
C egg
D fish

E peanut
F soy
G milk/lactose
H nuts
L celery

M mustard
N sesame
O sulphur/alcohol
P lupine
R molluscs

♡ vegetarian
♡ vegan
Ⓢ pork