

Sweet - Portwine

2010 Banyuls Rimage, Rot-Süß Vineyard Traginer, Roussillon	5cl	9,90
2020 Recioto Della Valpolicella, Rot-Süß Vineyard Domini Veneti, Venetien	0,1l	13,90
Tawny PORT 10 year old Vineyard Dow 's , Douro	5cl	11,90

Clear Booze

Roter Williams Reisetbauer	2cl	11,00
Marille Reisetbauer	2cl	11,00
Vogelbeere Reisetbauer	2cl	15,00
Zwetschke Eichenfass Reisetbauer	2cl	11,00

Grappa & premium Booze

Grappa Bianco Tenuta San Leonardo, Borghetto	2cl	11,90
Tre Soli Tre Distillerie Berta, Piemont	2cl	26,90
Bianco Grappa Weingut Jerman, Gorizia	2cl	12,90

Gin

Mare Mediterranean Gin – Barcelona	4cl	11,90
Hendricks London Dry Gin – Scotland	4cl	11,90
The Botanist Islay Dry Gin – Scotland	4cl	13,90
Tanqueray No. 10 London Dry Gin – London	4cl	10,90
Elephant London Dry Gin – Hamburg	4cl	13,90

Served with Organics Tonic Water 0,2l 7,90

ENCHANT YOUR SENSES OUR RECOMMENDATION

White wine

2023 RIESLING FEDERSPIEL RIED TRENNING Domäne Wachau € 42,00 per Bottle
2018 GRÜNER VELTLINER RIED QUITTENGANG RESERVE Vineyard Schloss Maissau € 52,00 per Bottle
2021 CHARDONNAY BLACK VINTAGE Vineyard Gruber € 86,00 per Bottle

Red wine

2018 PINOT NOIR 803 Vineyard Clemens Strobl € 95,00 per Bottle
2011 BLAUFRÄNKISCH „HOCHBERC“ Vineyard Gesellmann € 139,00 per Bottle
2010 BARBARESCO BRICCO DI NEIVE RISERVA DOCG Dante Rivetti € 146,00 per Bottle



Open Wines

WHITE WINE

2023 RIESLING FEDERSPIEL RIED TRENNING Vineyards Wachau, Wachau	0,1l	6,50
2018 GRÜNER VELTLINER RIED QUITTENGANG RESERVE Vineyard Schloss Maissau, Maissau	0,1l	8,00
2023 ROTER VELTLINER TAUSENDEINHUNDERTSELF Vineyard Leth, Wagram	0,1l	9,50
2011 GRÜNER VELTLINER SCHRECKENBERG Vineyard Clemens Strobl, Wagram	0,1l	18,20

RED WINE

2022 ZWEIGELT ECHT LANG Vineyard Stefan Lang, Neckenmarkt	0,1l	7,20
2020 CUVÉE PETER Vineyard Kopp, Baden-Württemberg	0,1l	7,50
2018 CUVÉE HEILIGER RUPERT EDITION ST. PETER STIFTSKULINARIUM Vineyard Ernst Triebaumer, Rust	0,1l	9,20
2016 CHATEAU PLAISACE BORDEAUX SUPÉRIEUR Vineyard Plaisace, Grand Cru Classé, Margaux	0,1l	11,90

Surprise Menu

DIVE INTO A CULINARY SURPRISE!

OUR SURPRISE MENU WILL TAKE YOU ON A JOURNEY THROUGH EXQUISITE PLEASURE. A FESTIVAL FOR THE SENSES THAT WILL PUT A SMILE ON YOUR LIPS WITH EVERY COURSE.

LOOK FORWARD TO CULINARY SURPRISES THAT EXCEED YOUR EXPECTATIONS.

This is what awaits you

STARTER
SURPRISE FROM THE KITCHEN

SOUP
INSPIRING VARIATION

INTERMEDIATE COURSE
FRESH SEASONAL DELICACIES

MAIN COURSE
SELECTED DELICACIES

DESSERT
SWEET SEDUCTION

SURPRISE 4 – COURSE MENU 79,00
(STARTER – SOUP – MAIN COURSE – DESSERT)

SURPRISE 5 – COURSE MENU 89,00
(STARTER – SOUP – INTERMEDIATE COURSE –
MAIN COURSE – DESSERT)

Steak Specialties

The preparation time is about 30 minutes

Special Cuts

CHATEAUBRIAND

Double steak from the center of the fillet. The name comes from the French writer and politician François-René de Chateaubriand (1768–1848) back.

Simmental calf 00.33 PER GRAM

RIB EYE

The rib eye, or entrecôte (French: entre = between, côte = rib), comes from the front of the beef. The clearly visible grease eye is characteristic.

Black Angus 00.33 PER GRAM

CÔTE DE VEAU

The extra thick cut comes from the back of the prime rib of veal. The cut on the bone is a particularly large piece of veal and impresses with its intense meat flavor.

Salzburger organic veal 88,30 PER PORTION

BEIRIED

Beiried, as the Austrian name for roast beef, is a section of the back of beef. A clearly visible layer of fat and tissue protects against drying out during frying and makes the steak particularly tender.

Wagyu 00,94 PRO GRAM

meat class A4, corresponding to a BMS 5 to 6
offer subject to availability

We serve our steaks with rosemary potatoes, summer vegetables and homemade hollandaise sauce (GM).

Please inform our service staff about the desired cooking point of your steak. The Wagyu beef is served "rare" or "medium rare".