

À LA CARTE

SALAD OF CHIOGGIA BEETS AND RED BEETS WITH GOAT CREAM CHEESE G M O 14,90
SASHIMI OF SALMON TROUT & MACKEREL WITH CHILI-FENNEL D F O 16,90
MARINATED AND CRISPY PIG EARS WITH SNAIL RAGOUT A R 14,50
MARINATED & BAKED CHILI BLACK PUDDING WITH PAPRIKA JAM AND CABBAGE SALAD A C O 9,50
BEEF TARTARE WITH QUAIL EGG AND CRISPY ONION BREAD WITH OX MARK A C D F G M O 15,90
CARPACCIO OF SIMMENTALER BEEF WITH CRISPY FRIED EGG AND POTATO-TRUFFLEFOAM C G M O 17,00
WITH TRUFFLE 24,00

CONSOMMÉ OF BIO-DUCK WITH OFFAL AND SEMOLINA DUMPLING A C G 7,90
COCONUT-PUMPKIN SOUP WITH PUMPKIN SEED OIL AND CHIPS 6,90

FILLED ARTICHOKE WITH SMOKED AUBERGINE MOUSSE AND MUSHROOMS O 19,80
GREAVES- AND CHILI MEAT DUMPLINGS ON BACON-CABBAGE A C O 12,50
VEAL LIGHTS WITH CREAM CHEESE-SERVIETTE DUMPLING AND QUAIL EGG A C G 13,90
DIM SUM WITH CALF'S SWEETBREAD, CRAYFISH IN LEMONGRASS FONDS A B O 16,80 | 21,00
ROASTED PULPO WITH PANNONIAN PEPPER O 16,90 | 21,00

„SPITTELBERG KRAUTFLECKERL' WITH CRISPY CABBAGE-FILLED SPRING ROLL A O 12,90
ROASTED COD WITH COCONUT-PUMPKIN VEGETABLES 29,00
ROASTED ARCTIC CHAR WITH LEMON-KOHLRABI AND GNOCCHI A D C G 27,00
BRUNNER'S ONION STEAK WITH FRIED ONIONS AND MASHED POTATOES A C G O 24,00
ROASTED DUROC-PIG WITH GHERKINS, GREAVES DUMPLING AND BACON CABBAGE A C F G O 19,50
`WIENER SCHNITZEL' OF VEAL FROM THE PAN WITH SALAD A C G L M O 20,50

DESSERT SELECTION „VIENNA STYLE“ A C G H 12,80
SELECTION OF SORBETS O 9,50
LIQUID CHOCOLATE CAKE WITH MANGO AND PASSION FRUIT SORBET A C G 10,90
BAKED CRÊPE FILLED WITH CURD CHEESE AND APRICOT SAUCE WITH SORBET A C E G 10,50
CREAM PUFF WITH CHESTNUT MOUSSE AND ICE CREAM OF FIR TREE TOPS A C E G 12,90
PROMPTED „SPITTELBERG KAISERSCHMARRN“ WITH VANILLA APPLE AND SORBET A G 12,90
CURD CHEESE DUMPLINGS WITH HAZELNUT CRUMBS, SOUR CHERRIES & VANILLA SORBET A C G 8,90
SELECTION OF CHEESE G H 12,90

COUVERT: 3,50

Allergeninformation:

A – Glutenhaltiges Getreide, B – Krebstiere, C – Ei, D – Fisch, E – Erdnuss, F – Soja, G – Milch oder Käse,
H – Schalenfrüchte, L – Sellerie, M – Senf, N – Sesam, O – Sulfite, P – Lupinen, Hülsenfrüchte, R – Weichtiere

Trotz sorgfältiger Herstellung unserer Gerichte können neben den gekennzeichneten Zutaten auch Spuren anderer Stoffe enthalten sein, die im Produktionsprozess der Küche verwendet werden. Eine Nennung erfolgt, wenn die bezeichneten Stoffe oder daraus hergestellte Erzeugnisse als Zutat im Endprodukt enthalten sind. Die Kennzeichnung der 14 Hauptallergene erfolgt entsprechend den gesetzlichen Vorschriften. Es gibt darüber hinaus auch noch andere Stoffe, die Lebensmittelallergien oder Unverträglichkeiten auslösen können.

Alle Preise in Euro, inklusive aller Steuern und Abgaben, exklusive Trinkgeld.

ROTISSERIE

BEEF

MATU - 8 WEEKS MATURED SIMMENTALER BEEF WITH POTATO GRATIN	29,00
THREE VEGETABLES	4,50
ARTICHOCKES VEGETABLES	8,00

POULTRY

CRISPY IRRESISTIBLE DUCK AND FILLED DUMPLING	24,00
CHILI-CABBAGE	3,00
BACON-CABBAGE	3,00
CURRY-LENTILS WITH PAK CHOI	4,50

VIENNESE SNAIL

RAGOUT OF LEG OF VEAL AND ARTICHOKE WITH GRATINATED SNAILS ^R	18,90
1/2 DOZEN GRATINATED SNAILS WITH CAFE-DE-PARIS-BUTTER ^{G R}	14,00
MARINATED AND CRISPY PIG EARS WITH SNAIL RAGOUT ^{O R}	14,90

MENU

THREE PIECES OF FINES DE CLAIRE OYSTERS ON ICE ^B 12,00

OR

TUNA TATARE WITH GINGER AND PUMPKIN CARPACCIO ^{F O N} 19,50

MARINATED ARTICHOKE WITH CALF'S SWEETBREAD AND BLACK TRUFFLE ^A 25,00

ROASTED COD WITH COCONUT-PUMPKIN VEGETABLES 29,--

PINK ROASTED ROE WITH SPROUTS, SHALLOTS AND POLENTA ^G 35,00

CREAM PUFF WITH CHESTNUT MOUSSE AND ICE CREAM OF FIR TREE TOPS ^{A C G} 12,90

3-COURSES € 49,-- | 4-COURSES € 59,-- | 5-COURSES € 69,--

COUVERT € 3,50