

# 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

BRAWN AND MARINATED BOILED BEEF WITH BEANS-SALAD AND PUMPKIN SEED OIL VINAIGRETTE O 14,90

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

ONION SOUP WITH BOILED BEEF AND CHEESE-DUMPLING A C G L O 7,90

JERUSALEM ARTICHOKE SOUP AND CHIPS 6,90 | WITH TRUFFLE 14,00

SPITTELBERG BOUILLABAISSÉ WITH BRANDADE-RAVIOLI AND FENNEL A B D G 14,90

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-SERVLETTE 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

1/2 DOZEN GRATINATED SNAILS WITH CAFE-DE-PARIS-BUTTER G R 14,00

GOOSE LIVER-PARFAIT WITH PUMPKIN RED BEET AND ROASTED LIVER WITH VANILLA-APPLE A G O € 19,50

ROASTED SEA BASS WITH PINTO BEANS AND MUSSELS A B D G 29,00

ROASTED ARCTIC CHAR WITH CAULIFLOWER-CURRY-CREAM AND VIOLETTE-POTATOES A D G 28,00

BRAISED PIG CHEEKS WITH TONKA BEANS, POLENTA AND ROOT VEGETABLES G L O 19,80

BRUNNER'S ONION STEAK WITH FRIED ONIONS AND MASHED POTATOES A C G O 24,00

'WIENER SCHNITZEL' OF VEAL FROM THE PAN WITH SALAD A C G L M O 22,50

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

SPITTELBERG ‚MILCHRAHMSTRUDEL‘ WITH APRICOT SORBET A C E G 10,50

PUMPKIN SEED OIL - WALNUT LIQUEUR - ICE CREAM PARFAIT A C E G O 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.

# ROTISSERIE

## BEEF

VEAL PRIME RIB WITH BLACK TRUFFLE AND MASHED POTATOES	35,00
MATU - 8 WEEKS MATURED SIMMENTALER BEEF WITH POTATO GRATIN	29,00
RATATOUILLE	4,90
ARTICHOCKES VEGETABLES	6,00
BEANS VEGETABLES	4,90

## POULTRY

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

# MENU

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

OR

VIENNESE „GABELBISSEN“ C D O 16,90

TWO MATIES | APPLE | CAVIAR

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

ROASTED ARTCTIC CHAR WITH COCONUT-PUMPKINFOAM

WITH BRANDADE-DIM SUM A D G 28,00

SMOKED WILD CHICKEN WITH TRUFFLE, SPINACH AND MASHED POTATOES G 30,00

SPITTELBERG HEART

MANGO-MOUSSE, MIEZE SCHINDLER STRAWBERRIES AND SORBET A C E G O 12,90

3-COURSES € 59,-- | 4-COURSES € 69,-- | 5-COURSES € 79,--

COUVERT € 3,50