

THE PLACE *of* EGG-CITING TIMES

OPEN *wines*

RED WINE

2020 CUVÉE PETER Vineyard Michael Kopp, Baden-Württemberg	0,1l	8,90
2016 GRAND VIN DE CHÂTEAU PLAISANCE Château Plaisance, Bordeaux	0,1l	9,90
2022 BARBERA D'ALBA "TREVIE" Tenuta Vietti, Piemont	0,1l	13,90
2007 CUVÉE IN SIGNO LEONIS Vineyard Heribert Bayer, Mittelburgenland	0,1l	25,90

SWEET - PORT WINES

2001 RIESLING AUSLESE Vineyard P. Licht Bergweller Erben, Mosel	5cl	10,45
TAWNY PORT 10 YEAR OLD Vineyard Dow's, Douro	5cl	11,90
GRAND CUVÉE TROCKENBEERENAUSLESE Vineyard Kracher, Illmitz, Neusiedlersee	5cl	22,00

Easter MENU

COVER ^(A G)

homemade farmhouse bread · salted caramel butter



^(A G L O)

PETE'S ROAST BEEF

^(A C G L O)

OXTAIL ESSENCE

cheese dumpling

^(D L O G)

PAN-SEARED PIKE-PERCH FILLET

artichokes · sautéed lettuce · port wine-verjus reduction

^(G L O)

TWO WAYS OF ORGANIC TAUERN LAMB

leg and osso buco · tomato polenta ·
broad beans

^(A C G H O)

QUARK-NOUGAT DUMPLING

rhubarb · pistachio ice cream

VEGETARIAN / VEGAN

BEETROOT ^(A L O)

apple · celery · horseradish

^(L O)

CARROT GINGER SOUP

raspberry sorbet

^(L O)

VEGAN RISOTTO

artichoke sautéed lettuce

^(A L O)

VOL-AU-VENT

morel mushrooms · green asparagus · alpine herbs

^(L O)

JELLIED CHAMPAGNE SOUP

rhubarb · buckwheat crumble

COVER

6,-

4-COURSE-MENU 109,-

5-COURSE-MENU 129,-

4-COURSE-MENU 95,-

5-COURSE-MENU 109,-



steak SPECIALTIES

Preparation time is approximately 30 minutes.

T-BONE STEAK CÔTE DE BOEUF

Pinzgau spotted cattle from the Hohe Tauern National Park are raised in crisp mountain air on herb-rich alpine pastures – resulting in finely marbled, aromatic beef.

The T-bone steak combines tenderloin and striploin on the bone, while the côte de boeuf – a thick-cut, bone-in ribeye – delivers an especially juicy, full-flavoured experience.

T-BONE STEAK
00,19 PER GRAM

CÔTE DE BOEUF
00,17 PER GRAM

CHATEAUBRIAND PRIME BEEF

Centre cut of Black Angus Prime Beef.

The name is derived from the French writer and politician François-René de Chateaubriand (1768–1848).

00,39 PER GRAM

RIB EYE PRIME BEEF

Rib eye, also known as entrecôte (French: entre = between, côte = rib), comes from the fore rib section of the cattle and is recognizable by its characteristic marbling and central fat eye.

Our beef is sourced from Black Angus cattle and is distinguished by its rich, intense flavour.

00,33 PER GRAM

JAPANESE WAGYU SIRLOIN

Our Japanese Wagyu sirloin delights with its fine marbling, exceptional tenderness, and rich, buttery flavour. Gently prepared, it quite literally melts on the palate, offering an exclusive steak experience for the most discerning tastes.

00,94 PER GRAM

High marbling score of 4 to 5.

Our steaks are served with rosemary potatoes, spring vegetables, and a house-made Hollandaise sauce.

Please inform our service team of your preferred doneness.
The Wagyu sirloin is served “rare” or “medium rare”.

DAILY specials

FRESH. SEASONAL. LIMITED AVAILABILITY.

Our daily specials feature a carefully curated selection of fresh fish dishes.

We offer freshwater fish sourced directly from Lake Wolfgang, as well as sea fish from the Mediterranean.

Lake Wolfgang is renowned for its crystal-clear Alpine waters, providing premium-quality fish known for their delicate, refined flavor.

In contrast, the Mediterranean offers a rich variety of sea fish, shaped by its mild climate and saline waters, which impart a more intense and savory taste.

Enjoy the freshness and diversity of both waters, thoughtfully prepared for you.

Our service team will be happy to provide you with further information.

OPEN wines

WHITE WINE

2018 RIESLING RIED KÖNIGSBERG MAGNUM 0,1l 8,90
Vineyard Gruber, Röschitz

2023 CHARDONNAY BLACK VINTAGE 0,1l 13,90
Vineyard Gruber, Röschitz

2016 SILVANER UMERUS NATURA 0,1l 15,30
Vineyard Fürst Löwenstein, Franken

ROSE WINE

2024 DONAUSCHOTTER MAGNUM 0,1l 8,90
Vineyard Clemens Strobl, Wagram