Open Wines

ROSÈ WINE

2018	ROSÈ DONAUSCHOTTER Clemens Strobl, Wagram	*0.1 l*	7.30

RED WINE

2018	CUVÈE HEILIGER RUPERT EDITION ST. PETER STIFTSKULINARIUM Vineyard Ernst Triebaumer, Rust	*0.1 l*	9.20
2020	CUVÈE PETER Vineyard Michael Kopp, Baden-Württemberg	*0.1 l*	8.90
2010	MAGNUM MERLOT Estate Hartenberg, Stellenbosch, Südafrika	*0.1 l*	13.90
2010	MAGNUM BLAUFRÄNKISCH MARENTAL Vineyard Ernst Triebaumer, Rust	*0.1 l*	34.90
2019	PINOT NOIR »803« ACHTHUNDERTDREI Vineyard Clemens Strob	*0.1 l*	14.90

Sweet - Portwine

2017 Eiswein Grüner Veltliner Vineyard Ecker-Eckhof, Wagram	5cl	9.90
Tawny PORT 10 year old Vineyard Dow's, Douro	5cl	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 119.00
(STARTER – SOUP – MAIN COURSE – DESSERT)

SURPRISE 5 – COURSE MENU 129.00
(STARTER – SOUP – INTERMEDIATE COURSE – MAIN COURSE – DESSERT)

Steak Specialties

The preparation time is about 30 minutes

Special Cuts

CHATEAUBRIAND PRIME BEEF

Center cut of Black Angus Prime Beef. The name comes from the French writer and politician François-René de Chateaubriand (1768–1848) back.

Black Angus 00.39 PER GRAM

RIB EYE PRIME BEEF

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

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 PER GRAM

meat class A4, corresponding to a BMS 5 to 7
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".

ENCHANT YOUR SENSES
OUR RECOMMENDATION

White wine

2022 GRÜNER VELTLINER
SMARAGD ACHLEITEN
Vineyard Domäne Wachau
€ 89.00 per bottle

2016 CHARDONNAY
EICHKOGEL
MONOPOL SPECULA NO. 12
Vineyard Schup
€ 85.00 per bottle

2016 SILVANER UMERUS
NATURA HOMBURGER &
KALLMUTH
EDITION RAKSHAN ZHOULEH
Vineyard Fürst Löwenstein
€ 99.00 per bottle

Red wine

2019 PINOT NOIR 803
Vineyard Clemens Strobl
€ 95.00 per bottle

2011 BLAUFRÄNKISCH
„HOCHBERC"
Vineyard Gesellmann
€ 149.00 per bottle

2010 BARBARESCO BRICCO
DI NEIVE RISERVA DOCG
Dante Rivetti
€ 146.00 per bottle

Open Wines

WHITE WINE

2023	GRÜNER VELTLINER TÖWERIED WACHTBERG Vineyard Solomon, Kremstal	0.1l	9.90
2018	ROTER VELTLINER STEINBERG Vineyard Ecker-Eckhof, Kirchberg am Wagram	0.1l	12.50
2023	CHARDONNAY HEILIGER RUPERT Vineyard Fritz Wieninger, Stammersdorf	0.1l	9.90
2016	SILVANER UMERUS NATURA HOMBURGER & KALLMUTH Vineyard Fürst Löwenstein, Franken	0.1l	15.30
2011	GRÜNER VELTLINER SCHRECKENBERG Vineyard Clemens Strobl, Wagram	0.1l	18.00
2024	RIESLING DAC KAMPTALER TERRASSEN Vineyard Willi Bründlmayer, Langenlois	0.1l	7.30
2018	RIESLING SMARAGD SINGERRIEDEL Vineyard Franz Hirtzberger, Spitz, Wachau	0.1l	49.00