



is a place where time and passion meet:
Where it smells of paradise, it also tastes of stars.
We have and make history.



*» As ambassadors of good taste,
we reflect on authentic culinary experiences. «*

„Come to enjoy“ has been the credo since 803
and every day since then – excellent cuisine,
exceptional ambience, fine wines and passionate handicraft
have made us special for 1200 years.

As the oldest restaurant in the world we love history,
but we do not live in the past.
Our story is part of our daily work and is noticeable
and tangible in every corner.

YOUR HOSTS

Veronika Kirchmair & Claus Haslauer

OUR SOMMELIER RECOMMENDS

A PERFEKT START

BOLLINGER Special Cuvée 0,1l 13.90

BOLLINGER Rosé 0,1l 15.40

MOET & CHANDON Imperial Brut 0,1l 12.90

MOET & CHANDON Imperial Brut Rosé 0,1l 13.90

MOET & CHANDON Ice Imperial 0,1l 15.90

LANGLOIS Crémant de Loire Blanc 0,1l 8.30

LANGLOIS Crémant de Loire Rosé 0,1l 8.90

ECKER-ECKHOF Blanc de Blancs 0,1l 7.90

TEMENT Muskat Frizzante 0,1l 6.60

LA JARA PROSECCO Spumante 0,1l 5.95



SPRITZ MODERN

EVERYBODY'S DARLING

Chandon Garden Spritz · vermouth · hibiscus tea · sours · mint 0,175l 7.90

PETE'S APEROL

Aperol · Belvedere Pure · Mandarine · Vanilla · Chandon Garden Spritz 0,15l 8.90

OUR WINES "ACHTHUNDERT&DREI"

WEINMANUFAKTUR CLEMENS STROBL, KIRCHBERG AM WAGRAM

2018 GRÜNER VELTLINER ACHTHUNDERTDREI 0,75l 79.00

LIMITED EDITION ST. PETER STIFTSKULINARIUM

2018 MAGNUM GRÜNER VELTLINER »803« ACHTHUNDERTDREI 1,5l 165.00

LIMITED EDITION ST. PETER STIFTSKULINARIUM

2018 PINOT NOIR ACHTHUNDERTDREI 0,75l 95.00

LIMITED EDITION ST. PETER STIFTSKULINARIUM

2018 MAGNUM PINOT NOIR »803« ACHTHUNDERTDREI 1,5l 198.00

LIMITED EDITION ST. PETER STIFTSKULINARIUM

*Our sommelier will recommend wine or a
non-alcoholic accompaniment on request*

OUR CHEF RECOMMENDS

Menu Achthundert&Drei

Tartar of Black Angus beef fillet

mustard butter · nut butter brioche (AGCM)



Golden millet

tomato · zucchini · eggplant · loveage



Foam soup of sweet potato

baked truffle ricotta cannelloni (ACGLO)

Wild pikeperch

Tomato · pea · potato gnocchi (ACDG)

Homemade ravioli

ricotta · shrimp · oyster mushroom · parsley (ACGB)

Filet of Bavarian calf

Jerusalem artichoke · truffle flan · red pepper (GLAC)

Lemon verbena

peach · meringue · raspberry (CGO)

7 COURSE

139,90

6 COURSE

WITHOUT GOLDEN MILLET

129,50

5 COURSE

WITHOUT GOLDEN MILLET & RAVIOLI

112,50

4 COURSE

TARTAR · SOUP · CALF · VERBENA

88,50

VEGETARIAN

Menu Achthundert&Drei

Foam soup of sweet potato

Baked truffle ricotta cannelloni (ACGLO)

Golden millet

tomato · zucchini · eggplant · loveage

Homemade ravioli

ricotta · oyster mushroom · parsley (ACG)

Lemon verbena

peach · meringue · raspberry (CGO)

Exquisite cheese

Salzburg cheese deli „Kaslöchl“ (G)

5 COURSE

83,60

4 COURSE

WITHOUT GOLDEN MILLET

68,50

PLEASE BE INFORMED THAT THE SHOWN PRICES ARE STATED IN EURO
AND INCLUDE VAT AND ALL TAXES.

TIPS ARE NOT INCLUDED.



ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION A Cereals containing gluten B Crustaceans C Eggs
D Fish E Peanuts F Soybeans G Milk H Nuts L Celery M Mustard N Sesame seeds O Sulphur dioxide P Lupin R Molluscs

