



## **ACHTHUNDERT&DREI**

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*

### OUR ACHTHUNDERT&DREI WINES

WEINMANUFAKTUR CLEMENS STROBL, KIRCHBERG AM WAGRAM

- 2018 GRÜNER VELTLINER ACHTHUNDERTDREI 0,75l 79,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 MAGNUM GRÜNER VELTLINER »803« ACHTHUNDERTDREI 1,5l 165,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 PINOT NOIR ACHTHUNDERTDREI 0,75l 95,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 MAGNUM PINOT NOIR »803« ACHTHUNDERTDREI 1,5l 198,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 CABERNET SAUVIGNON »803« 0,75l 95,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 ST. LAURENT »803« ACHTHUNDERTDREI 0,75l 95,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM
- 2018 ST. LAURENT »803« ACHTHUNDERTDREI 1,5l 178,-  
LIMITED EDITION ST. PETER STIFTSKULINARIUM

### SPARKLING START

- BOLLINGER Special Cuvée 0,1l 14,90  
BOLLINGER Rosé 0,1l 16,90



### WINE EXPERIENCE

In the St. Peter Stiftskulinarium you have the exclusive opportunity to taste a range of exceptional and world-famous wines BY THE GLASS, which is unique in Austria. Let our CHEFSOMMELIER MR RAKHSHAN ZHOULEH advise you individually!

### OUR WINES “ACHTHUNDERT&DREI“

WEINMANUFAKTUR CLEMENS STROBL, KIRCHBERG AM WAGRAM

- 2011 GRÜNER VELTLINER LOSLING 0,1l 19,-  
Weinmanufaktur Clemens Strobl, Kirchberg am Wagram
- 2014 RIESLING HEIGENSTEIN LYRA 0,1l 15,-  
Weingut Willi Bründlmayer, Kamptal
- 2014 SAUVIGNON BLANC ZIEREGG 0,1l 25,-  
Weingut Manfred Tement, Südsteiermark
- 2017 CHARDONNAY TIGLAT 0,1l 29,-  
Weingut Velich, Neusiedlersee
- 2010 MAGNUM BLAUFRÄNKISCHE MARIENTAL 0,1l 30,-  
Weingut Ernst Triebaumer, Rust
- 2010 GEWÜRZTRAMINER WIELITSCH 0,1l 16,-  
Weingut Manfred Tement, Berghausen

OUR CHEF RECOMMENDS

*Menu Achthundert&Drei*

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**Tuna**

Wasabi · Moai · Ponzu · Algae (DF)

**Chestnut Cappuccino**

Truffle · port wine (CGHLOP)

**Caviar**

Nut butter · potato · egg yolk (CDG)

**Fillet of Salzburg milk-fed veal**

Whisky jus · baby vegetables · Manjok (FL)

**Valrhona chocolate**

Baked apple · speculaas (ACEFGOH)

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**5 COURSES**

**153**

**4 COURSES**

TUNA · CHESTNUT CAPPUCCINO · FILLET OF SALZBURG MILK-FED VEAL ·  
VALRHONA CHOCOLATE

**112,50**

**3 COURSES**

CHESTNUT CAPPUCCINO · FILLET OF SALZBURG MILK-FED VEAL · VALRHONA CHOCOLATE

**85**



## VEGETARIAN

### *Menu Achthundert&Drei*

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#### **Carrot**

Orange · Quince · Coriander

#### **Chestnut Cappuccino**

Truffle · port wine (CGHLOP)

#### **Olive caviar**

Nut butter · potato · egg yolk (CG)

#### **Palm hearts**

Baby vegetables · Manjok · pea

#### **Valrhona chocolate**

Baked apple · speculaas (ACEFGOH)

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### 5 COURSES

109

### 4 COURSES

CARROT · CHESTNUT CAPPUCCINO · PALM HEARTS ·  
VALRHONA CHOCOLATE

79

### 3 COURSES

CHESTNUT CAPPUCCINO · PALM HEARTS · VALRHONA CHOCOLATE

62



VEGETARISCH



VEGAN



GLUTENFREI

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



