

Sweet - Portwine

2011 Rieslaner Beerenauslese Vineyard Zur Schwane, Volkacher Franken	5cl	19,00
2018 Strohwein Zweigelt, Rot-Süß Vineyard Schwarz, Burgenland	5cl	14,00
2020 Recioto Della Valpolicella, Rot-Süß Vineyard Domini Veneti, Venetien	0,1l	13,90
Tawny PORT 10 year old Vineyard Dow's, Douro	5cl	11,90

Clear Booze

Roter Williams Reisetbauer	2cl	11,00
Marille Reisetbauer	2cl	11,00
Vogelbeere Reisetbauer	2cl	15,00
Zwetschke Eichenfass Reisetbauer	2cl	11,00

Grappa & premium Booze

Grappa Bianco Tenuta San Leonardo, Borghetto	4cl	11,90
Tre Soli Tre Distillerie Berta, Piemont	4cl	26,90
Bianco Grappa Weingut Jerman, Gorizia	4cl	12,90

Gin

Mare Mediterranean Gin – Barcelona	4cl	11,90
Hendricks London Dry Gin – Scotland	4cl	11,90
Tanqueray No. 10 London Dry Gin – London	4cl	10,90
Elephant London Dry Gin – Hamburg	4cl	13,90
5020 London Dry Gin – Salzburg	4cl	13,90

Served with Organics Tonic Water 0,2l 7,90

ENCHANT YOUR SENSES OUR RECOMMENDATION

White wine

Red wine

2023 CHARDONNAY Vineyard Philipp Grassl € 39,00 per Bottle	2019 BLAUER ZWIEGELT FEUERSBRUNN Vineyard Anton Bauer € 41,00 per Bottle
2020 WELSCHRIESLING WEISSER SCHIEFER Vineyard Uwe Schiefer € 43,00 per Bottle	2016 CHÂTEAU GISCOURS PETIT SIRENE AC Vineyard Anton Bauer € 49,00 per Bottle
2020 GRÜNER VELTLINER RIED NEUBERG-SCHANZ Vineyard Schloss Maissau € 64,00 per Bottle	2019 PINOT NOIR RESERVE Vineyard Alphart am Mühlbach € 63,00 per Bottle



Open Wines

WHITEWINE

2020 SAUVIGNON BLANC HEILGER RUPERT Vineyard Polz, Ehrenhausen	0,1l	7,90
2020 GRÜNER VELTLINER RIED NEUBERG-SCHANZ RESERVE Vineyard Schloss Maissau, Maissau	0,1l	10,90
2022 RIESLING FEDERSPIEL Vineyard Tegernseerhof, Wachau	0,1l	8,40
2011 GRÜNER VELTLINER SCHRECKENBERG Vineyard Clemens Strobl, Wagram	0,1l	18,20

REDWINE

2020 CUVÉE PETER Vineyard Kopp, Baden-Württemberg	0,1l	7,50
2018 CUVÉE HEILIGER RUPERT EDITION ST. PETER STIFTSKULINARIUM Vineyard Ernst Triebaumer, Rust	0,1l	9,20
2022 ZWIEGELT Vineyard Stefan Lang, Neckenmark	0,1l	7,20
2016 CHATEAU PLAISANCE BORDEAUX SUPÉRIEUR MAGNUM Vineyard Plaisance, Grand Cru Classé, Macau	0,1l	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 89,00
(STARTER – SOUP – MAIN COURSE – DESSERT)

SURPRISE 5 – COURSE MENU 99,00
(STARTER – SOUP – INTERMEDIATE COURSE –
MAIN COURSE – DESSERT)

Steak Specialties

Special Cuts

CHATEAUBRIAND

Double steak from the center of the fillet. The name comes from the French writer and politician François-René de Chateaubriand (1768–1848) back.

Black Angus 00.43 PER GRAM

Simmental calf 00.33 PER GRAM

RIB EYE

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

Simmental calf 00.23 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 PRO GRAM

meat class A4, corresponding to a BMS 5 to 6
offer subject to availability

We serve our steaks with rosemary potatoes, seasonal grilled vegetables ⁽¹⁾ 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".