

Sweet - Portwine

2011 Rieslaner Beerenauslese Vineyard Zur Schwane, Volkacher Franken	5cl	19,00
2010 Banyuls Rimage, Rot-Süß Vineyard Traginer, Roussillon	5cl	9,90
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	2cl	11,90
Tre Soli Tre Distillerie Berta, Piemont	2cl	26,90
Bianco Grappa Weingut Jerman, Gorizia	2cl	12,90

Gin

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

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

ENCHANT YOUR SENSES OUR RECOMMENDATION

White wine

2021 RIESLING FEUERSBRUNN
Vineyard Anton Bauer, Wagram
€ 44,00 per Bottle

2018 GRÜNER VELTLINER
RIED QUITTENGANG RESERVE
Vineyard Schloss Maissau
€ 52,00 per Bottle

2021 CHARDONNAY
BLACK VINTAGE
Vineyard Gruber
€ 86,00 per Bottle

Red wine

2018 PINOT NOIR 803
Vineyard Clemens Strobl
€ 95,00 per Bottle

2019 AMARONE DELLA
VALPOLICELLA CLASSICO DOCG
Domini Veneti
€ 98,00 per Bottle

2017 BLAUFRÄNKISCH
IN SIGNO SAGITTARII
Vineyard Heribert Bayer
€ 99,00 per Bottle



Open Wines

WHITEWINE

2020	SAUVIGNON BLANC HEILGER RUPERT Vineyard Polz, Ehrenhausen	0,1l	7,90
2022	GELBER MUSKATELLER „MITZI“ Vineyard Gross & Gross, Ehrenhausen	0,1l	5,80
2020	GRÜNER VELTLINER RIED NEUBERG-SCHANZ RESERVE Vineyard Schloss Maissau, Maissau	0,1l	10,90
2022	RIESLING FEDERSPIEL DÜRNSTEIN 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	ZWEIGELT 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 79,00
(STARTER – SOUP – MAIN COURSE – DESSERT)

SURPRISE 5 – COURSE MENU 89,00
(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 ^(U) 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".