

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

Clear Booze

Red Williams Reisetbauer	2cl	11,00
Apricot Reisetbauer	2cl	11,00
Rowan berry Reisetbauer	2cl	15,00
Plum oak barrel 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
Vineyard Schup
€ 59,00 per bottle

2017 GRÜNER VELTLINER
MORDTHAL
Vineyard Ecker-Eckhof
€ 66,00 per bottle

2016 SILVANER UMERUS
NATURA HOMBURGER &
KALLMUTH
EDITION RAKSHAN ZHOULEH
Vineyard Fürst Löwenstein
€ 99,00 per bottle

Red wine

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

2011 BLAUFRÄNKISCH
„HOCHBERG“
Vineyard Gesellmann
€ 139,00 per Bottle

2010 BARBARESCO BRICCO
DI NEIVE RISERVA DOCG
Dante Rivetti
€ 146,00 per Bottle



Open Wines

WHITE WINE

2023	GRÜNER VELTLINER „DONAUSCHOTTER“ Vineyard Clemens Strobl, Wagram	0,1l	7,50
2023	ROTER VELTLINER TAUSENDEINHUNDERTSELF Vineyard Leth, Wagram	0,1l	9,50
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 LOSLING Vineyard Clemens Strobl, Wagram	0,1l	16,50

RED WINE

2022	ZWEIGELT ECHT LANG Vineyard Stefan Lang, Neckenmarkt	0,1l	7,20
2018	CUVÉE HEILIGER RUPERT EDITION ST. PETER STIFTSKULINARIUM Vineyard Ernst Triebaumer, Rust	0,1l	9,20
2018	PINOT NOIR RESERVE EDITION ALEXANDRA Vineyard Ecker-Eckhof, Wagram	0,1l	13,90

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

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 PRO 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".