

## Sweet - Portwine

<b>2010 Banyuls Rimage, Rot-Süß</b> Vineyard Traginer, Roussillon	5cl	9,90
<b>2020 Recioto Della Valpolicella, Rot-Süß</b> Vineyard Domini Veneti, Venetien	0,1l	13,90
<b>Tawny PORT 10 year old</b> Vineyard Dow 's , Douro	5cl	11,90

## Clear Booze

<b>Roter Williams</b> Reisetbauer	2cl	11,00
<b>Marille</b> Reisetbauer	2cl	11,00
<b>Vogelbeere</b> Reisetbauer	2cl	15,00
<b>Zwetschke Eichenfass</b> Reisetbauer	2cl	11,00

## Grappa & premium Booze

<b>Grappa Bianco</b> Tenuta San Leonardo, Borghetto	2cl	11,90
<b>Tre Soli Tre</b> Distillerie Berta, Piemont	2cl	26,90
<b>Bianco Grappa</b> Weingut Jerman, Gorizia	2cl	12,90

## Gin

<b>Mare Mediterranean Gin – Barcelona</b>	4cl	11,90
<b>Hendricks London Dry Gin – Scotland</b>	4cl	11,90
<b>The Botanist Islay Dry Gin – Scotland</b>	4cl	13,90
<b>Tanqueray No. 10 London Dry Gin – London</b>	4cl	10,90
<b>Elephant London Dry Gin – Hamburg</b>	4cl	13,90
Served with Organics Tonic Water	0,2l	7,90

## ENCHANT YOUR SENSES OUR RECOMMENDATION

### White wine

<b>2022 WEISSBURGUNDER „KALK“</b> Vineyard Ecker-Eckhof € 59,00 per bottle
<b>2023 GRÜNER VELTLINER „KAISERBERG“</b> Vineyard Domäne Wachau € 43,00 per bottle
<b>2021 CHARDONNAY BLACK VINTAGE</b> Vineyard Gruber € 86,00 per bottle

### Red wine

<b>2018 PINOT NOIR 803</b> Vineyard Clemens Strobl € 95,00 per bottle
<b>2011 BLAUFRÄNKISCH „HOCHBERG“</b> Vineyard Gesellmann € 139,00 per Bottle
<b>2010 BARBARESCO BRICCO DI NEIVE RISERVA DOCG</b> Dante Rivetti € 146,00 per Bottle



## Open Wines

### WHITE WINE

<b>2023</b> RIESLING FEDERSPIEL RIED TRENNING Domäne Wachau, Wachau	0,1l	6,50
<b>2022</b> GRÜNER VELTLINER „REIPERSBERG“ Vineyard Gruber, Weinviertel	0,1l	7,90
<b>2023</b> ROTER VELTLINER TAUSENDEINHUNDERTSELF Vineyard Leth, Wagram	0,1l	9,50
<b>2023</b> CHARDONNAY HEILIGER RUPERT Vineyard Fritz Wieninger, Stammersdorf	0,1l	9,90
<b>2011</b> GRÜNER VELTLINER LOSLING Vineyard Clemens Strobl, Wagram	0,1l	16,50

### RED WINE

<b>2022</b> ZWEIGELT ECHT LANG Vineyard Stefan Lang, Neckenmarkt	0,1l	7,20
<b>2020</b> CUVÉE PETER Vineyard Kopp, Baden-Württemberg	0,1l	7,50
<b>2018</b> CUVÉE HEILIGER RUPERT EDITION ST. PETER STIFTSKULINARIUM Vineyard Ernst Triebaumer, Rust	0,1l	9,20

# 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

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

**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

### CÔTE DE VEAU

*The extra thick cut comes from the back of the prime rib of veal. The cut on the bone is a particularly large piece of veal and impresses with its intense meat flavor.*

**Salzburger organic veal** 88,30 PER PORTION

### 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, 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".