

Vegetarian/Vegan Menu

 White asparagus

tomato vinaigrette · pickled cantaloupe melon

 Carrot and coconut soup

asparagus ice cream · Yuzu espuma

 Artichoke-tomato risotto

marinated rocket

 Ricotta gnocchi

morel · green asparagus

 Vegan semolina flummery

marinated strawberries

4-COURSE MENU 77,00

cold starter · soup · main course · dessert

5-GANG MENU 92,00

cold starter · soup · warm starter · main course · dessert

COVER OBLIGATORY 6,00

freshly baked homemade bread

fluffy salted caramel butter

MOTHER’S DAY
MAY 11TH, 2025

A feast for all the senses on Mother's Day.
Served with love.

SPARKLING START

BOLLINGER Special Cuvée	0,1l	15,90
BOLLINGER Rosé	0,1l	18,90
LANGLOIS Crémant de Loire Blanc	0,1l	9,90
LANGLOIS Crémant de Loire Rosé	0,1l	10,90

NON ALKOHOLIC
CRAFT COCKTAILS

Raspberry Kiss	0,2l	10,50
raspberry puree · Organics Bitter Lemon · Monin chocolate · soda water · mint		

Exotic	0,15l	10,90
pineapple juice · banana juice · grape juice · acid variation · pineapple column		

SPRITZ MODERN

Everybody’s Darling	0,175l	10,90
Chandon Garden Spritz · Vermouth Bianco · Hibiscus tea · Acid variation · Lauter sugar		

Pete’s Aperol	0,15l	10,90
Aperol · Belvedere Pure Vodka · Mandarin puree Monin vanilla syrup · Chandon Garden Spritz · Acid variation		

Grapefruitcello Spritz	0,185l	11,90
Grapefruit cello · Prosecco · Organics Bitter Lemon		

Wine Pairing

First course

2017 **Grüner Veltliner Spiegel**
Winery Bründlmayer, Kamptal
0,1l

Second course

2013 **Riesling Ried Pfaffenberg DAC Reserve**
Winery Salomon Undhof, Kremstal
0,1l

Third course

2019 **Sauvignon Blanc Sulz**
Winery Alois Gross, Südsteiermark
0,1l

Fourth course

2018 **Pinot Noir Reserve »P«**
Winery Paul Achs, Neusiedlersee
0,1l

Fifth course

N.V. **Poiré Authentique**
Éric Bordelet, Normandie
5cl

Enjoy every moment and let yourself be spoilt by the
seductive nuances of our selected wines.

WINE PAIRING 4 COURSES 78,00
WINE PAIRING 5 COURSES 89,00

Meat/Fish Menu

(C)
White asparagus
tomato vinaigrette · poached egg

(G)
 **Carrot and coconut soup**
asparagus ice cream · Yuzu espuma

(D L O)
Poached fillet of char
white asparagus ·
tomato-elderflower stock · Gin foam

(A C L)
**Pink roasted fillet
of Salzburg milk-fed veal**
morel cream · wild garlic gnocchi · asparagus

(C G)
**Crème Brûlée from
the Madagascar vanilla**
Amalfi-lemon sorbet

4-COURSE MENU 89,00
cold starter · soup · main course · dessert

5-GANG MENU 109,00
cold starter · soup · warm starter · main course · dessert

COVER OBLIGATORY 6,00
freshly baked homemade bread
fluffy salted caramel butter

