

Aperitif & Cocktails

Fuschl Spritz	€ 17
Sporer Hibiskus Bitter, Thalheim Raspberry, Grüner Veltliner	
Americano	€ 17
Campari, Alfred Rosé Vermouth, Soda	
Cloudy Lemon	€ 17
Limoncello, Lemon, Vanilla, Cream, Prosecco	
Pandan Sour	€ 20
Haku Vodka, Pandan, Pineapple, Yuzu, Green Tea	
Pink Negroni	€ 22
Roku Gin, Mancino Sakura, Ramazzotti Rosato, Cranberry Bitters	
Mezcal Paloma	€ 20
Siete Misterios Mezcal, Lime, Grapefruit, Soda, Cointreau, Sal de Gusano	
Alpine Garden Gimlet	€ 22
Gin Alpin, Lime, Rosemary-Thyme Syrup, Cucumber	

Beer

	0.3 L	0.5 L
DRAFT		
Paulaner Hell	€ 6.5	€ 9
Trumer Pils	€ 6.5	€ 9
BOTTLE		
Sortenspiel, Wildshut	0.25 L	€ 10.5
Rodenbach Fruitage, Fruchtbeer	0.25 L	€ 8.5
Freispiel Trumer – non-alcoholic –	0.33 L	€ 6.5
Paulaner Weißbier – non-alcoholic –	0.5 L	€ 9.0
Paulaner Weißbier	0.5 L	€ 9.0

Softs

	0.33 L	0.35 L
Coca Cola, Coke Zero	€ 6.5	
Sprite, Fanta	€ 6.5	
Mezzo Mix	€ 6.5	
Thalheim Raspberry Lemonade	€ 6.5	
Thalheim Uhdler Lemonade	€ 6.5	
Almdudler		€ 7

Organics

	0.25 L
Ginger Ale	€ 7.5
Bitter Lemon	€ 7.5
Ginger Beer	€ 7.5
Tonic Water	€ 7.5
Purple Berry	€ 7.5

Juices

	0.4 L
Apple, Apricot, Black Currant, Pineapple, Grapefruit, Mango, Orange	€ 7
With Sparkling Water	€ 8.5

Champagne & Sparkling Wine

	0.1 L	0.75 L
Sekt Brut Rosé	€ 15	€ 89
Jurtschitsch, Lower Austria		
Champagne Special Cuvée Brut	€ 24	€ 140
Bollinger, Aÿ		
Champagne Rosé Brut	€ 29	€ 160
Bollinger, Aÿ		
Sparkling Tea Blå – non-alcoholic –	€ 12	€ 75
Sparkling Tea Company, Copenhagen		

White

Grüner Veltliner Kammern	€ 12	€ 75
Hirsch, Kamptal		
Furmint	€ 13	€ 80
Rosi Schuster, Burgenland		
Sauvignon Blanc Saxum	€ 13	€ 80
Pfitscher, South Tyrol		
Riesling Ried Pletzengraben	€ 14	€ 85
Tom Dockner, Traisental		
Chablis Terroir de Chablis	€ 19	€ 115
Patrick Piuze, Burgundy		

Red

Sankt Laurent	€ 9	€ 55
Philipp Grassl, Carnuntum		
Blaufränkisch Horitschon	€ 12	€ 75
Gober & Freinbichler, Burgenland		
Bourgogne Pinot Noir Cuvée Simone	€ 19	€ 115
Domaine Aimot Guy et Fils, Burgundy		
Château Durfort-Vivens	€ 23	€ 135
Le Plateau		
2ème Cru Classé, Margaux, Bordeaux		

Rosé

Rosé Triennes	€ 10	€ 60
Triennes, Méditerranée		

Dessertwine

Beerenauslese	0.05 L	€ 12
Umatham, Burgenland		

Water

	0.33 L	0.75 L
BWT Water Still Sparkling		€ 8
Vöslauer Still Sparkling	€ 5.5	€ 10.5
San Pellegrino	€ 5.5	€ 10.5

Alpine to the Sea

3-COURSE MENU

Veal Tartare

Salted Lemon, Poget Oyster, Horseradish, Crème Fraîche

Fillet of Croatian Ikejime Sea Bass

Kohlrabi-Potato Ragout, Vulcano Ham, Lamb's Lettuce, Egg Yolk, Pumpkin Seed

“Mattigtaler” Curd Cheese

Semolina, Cherry Compote, Sour Cream Gelato

3-course € 98

Wine Pairing € 40

Lake & Sea

Fresh Oysters

“Pléiade Poget Nr. 2” |  

Sauce Mignonette, Lemon & Tabasco

per piece € 8.5

5 pieces € 25

6 pieces € 48

Veal Tartare

Salted Lemon, Poget Oyster, Horseradish, Crème Fraîche
€ 33

Bluefin Tuna Crudo |

Passionfruit, Cucumber-Lettuce Broth, Avocado, Coriander
€ 38

1/2 Tristan Rocklobster “Singapore Style” |

Lettuce Heart, Fennel, Peanut
€ 45

Grilled Fillet of Char

From Our “Castle Fishery” | 

Black Pudding Ravioli, Asparagus À la Crème, Kumquat
€ 44

Risotto

Carabinero Carpaccio, Aioli, Purslane, Saffron
€ 52

Fillet of Croatian Ikejime Sea Bass

Kohlrabi-Potato Ragout, Vulcano Ham, Lamb's Lettuce,
Egg Yolk, Pumpkin Seed
€ 48

Alpine

Austrian Beef Consommé

Cheese Dumplings or Semolina Dumpling or Liver Terrine
€ 14

Leek Foam Soup |

Sourdough Croûtons, Manzanilla Sherry
€ 16

Greens & Sprouts |

Pumpkin Seed, Cucumber, Radish
€ 18

Add Crispy Sheep Cheese € 8 | 

Chioggia Beets |

Rhubarb, Strawberry Vinaigrette, Pistacchio
€ 32

Grilled Wildherb Gnocchi |

Heirloom Tomato, Stracciatella di Burrata, Radicchio
€ 36

Wiener Schnitzel

Parsley Potatoes, Lingonberries
€ 36

Add Small Salad €10

Beef Fillet of “Atterox” |

Grilled Wild Broccoli, Hash Brown Fries
€ 68

Add 1/2 Tristan Rocklobster Tail € 38

We would like to point out that we charge Couvert of 6.5€ per person.

All prices including local VAT. Please contact the service in case of any allergies.

 PARTNERS IN PROVENANCE

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 LACTOSE FREE