

	Glass	Bottle
<i>Sparkling</i>	0.1 L	0.75 L
Champagne Special Cuvée Brut Bollinger, Ay	€ 24	€ 140
Champagne Rosé Brut Bollinger, Ay	€ 29	€ 160
Roederer Vintage Brut Roederer, Reims, 2015	€ 46	€ 265
Sekt Brut Rosé Schloss Gobelsburg, Niederösterreich	€ 15	€ 85
Wildshut Bio-Perlage Stiegl-Gut, Wildshut	€ 9	€ 60
 <i>Red</i>		
Zweigelt vom roten Kies Umathum, Burgenland	€ 10	€ 55
Blaufränkisch Horitschon Gober-Freinichler, Burgenland	€ 12	€ 75
Pinot Noir Gumpoldskirchen Johanneshof Reinisch, Thermenregion	€ 13	€ 80
Terra di Monteverro Monteverro, Toskana	€ 29	€ 180
Bourgogne Rouge 47° Marchand Tawse, Burgund	€ 19	€ 115
 <i>White</i>		
Grüner Veltliner Kammern Hirsch, Kamptal	€ 12	€ 75
Riesling Saar Spätfüllung Van Volxen, Mosel	€ 14	€ 80
Chardonnay Ried Bandkräftn Ernst Triebaumer, Burgenland	€ 16	€ 95
Sauvignon Blanc Ried Ottenberg Tement, Südsteiermark	€ 11	€ 65
Gelber Muskateller Jürgen Trummer, Südsteiermark	€ 9	€ 55
 <i>Rosé</i>		
Rosé Prestige Minuty, Provence	€ 15	€ 85
Fräulein Rosé von Döbling Mayer am Pfarrplatz, Wien	€ 7	€ 45

À la Carte


Couvert – Organic Joseph Bread & Mattigtaler Butter – € 4.5

STARTERS

Schloss Fuschl Salmon Trout | * 
Pear Emulsion, Horseradish, Frisée
€ 28

Greens |  
Pumpkin Seeds, Blackberries, Radish
€ 18

Aberseer Sheep Cheese | *  
Pumpkin Seeds, Blackberries, Radish
€ 26

Tartare of “Faistenauer Galloway” Beef | * 
Herb Salad, Quail Egg
€ 28

Caesar Salad | * 
Baby Romaine Lettuce, Parmesan,
Croûtons, Anchovies
€ 26

With Grilled “Waldviertler” Free-Range Chicken Fillet
€ 30

With Grilled Styrian Alpine Prawns | *
€ 34

Fresh Oysters
“Pléiade Poget Nr. 2”

Lemon & Tabasco
6pcs € 42 | 12pcs € 84

SOUPS

Consommé of Austrian Beef
Cheese Dumplings or Semolina Dumplings
€ 14

Cream of Pumpkin | * 
Moro Orange, Granola
€ 16

MAINS

“Schlutzkrapfen” | 
Cured Cheese, Parsley Veluté
€ 32

Organic Mushroom Goulash | 
Spätzle, Chives
€ 32

Schloss Fuschl Salmon Trout | * 
Wild Cauliflower, Brown Butter Puree, Sea Buckthorn
€ 36

Filetsteak “Atterox” | *
Grilled Broccoli, Sautéed Truffle “Paunzn”
€ 68

“St. Leonhardter” Venison Lasagnette | *
Braised Root Vegetables, Pickled Pumpkin
€ 46

Braised “Grödiger” Veal Cheek | * 
Topinambur, Marinated Pumpkin, Beurre Rouge
€ 42

Faistenauer Galloway Beef Burger | *
Pickled Onion, Crispy Bacon, AnnaMax Mustard,
Mayonnaise, Fermented Kampot Pepper, Cheddar
€ 28

**Faistenauer Galloway Beef
Burger “Rossini”** | *
Pickled Onions, Foie Gras-Terrine,
Plum Chutney, Truffle Fries
€ 46

Club Sandwich
Crispy Bacon, “Waldviertler” Free-Range
Chicken Fillet, Lettuce, Fried Egg, Tomato,
French Fries or Salad
€ 28

Wiener Schnitzel | *
Parsley Potatoes, Lingonberries
€ 36

* PARTNERS IN PROVENANCE  VEGETARIAN  VEGAN  GLUTEN FREE  LACTOSE FREE

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