

LOBSTER WITH CREAMY CABBAGE

A dish Christian Domschitz has been cooking for two decades

foretaste 25
starter 36
main course 68

SIGNATURE
DISH

APERITIF

Van Nahmen Sparkling Wine non-alcoholic 0.1l ...	7
Blackstock Cider, Southern Styria 0.33l ...	6.50
Champagner Paul Bara Brut Reserve 0.1l ...	16
2017 Madl Extra Brut/von den Weissen 0.1l ...	10
Rosé Brut Jurtschitsch 0.1l ...	10
2020 Dorschbirne Pear Cider 0.1l ...	6.50
Bellini ...	11
Contratto Vermouth Tonic ...	10
Ignaz Gin-Fever Tree Tonic ...	15
Campari Orange ...	11
Campari Soda ...	9
Campari Spritz ...	12
Negroni ...	15
Sherry dry 5cl ...	7

TO STOP FOR A SNACK

Pickled Gherkin from Stekovics Viennese style ...	4
Lettuce with Viennese Dressing sustainable & resource-saving growth in Austria ...	8.50
Meat Loaf from Litschau onion mustard & bread roll ...	11
“Unser Kleiner Bauernschmaus” variety plate with Duroc pork belly, black pudding, sauerkraut, pear, dumpling cracker ...	21

SOUPS

Creamy Parsley soup from green leaves and white roots	8.50
Bisque de Homard lobster soup & French toast	18

CLASSIC CUISINE DISHES

Crispy Viennese Escargots kohlrabi, black nuts, passion fruit	24
Styrian Organic Chicken breast & leg, corn, mace blossom, Shimeji mushrooms	36
Wiener Schnitzel from Carinthian veal, potato salad	25/32
Veal Goulash small dumplings	20/26
Entrecôte Cult Beef Selection cauliflower served in two ways, herb croquettes	44

Our trained staff may provide information
on allergens in our food.

MENU / À LA CARTE

Salsify salad

crispy quail egg, Pommery mustard, cold-pressed pumpkin seed oil 19

2021 Furmint Hannes Schuster, St. Margarethen 0,1l ... 7

Styrian Salmon trout *

marinated filet & caviar, juniper, citrus fruits 24

2021 Silvaner Rudolf Fürst, Franken 0,1l ... 7

Beef Tartar from Angus

shitake mushrooms, tramezzini, peanut-miso 25

2018 Blaufränkisch vom Lehm Gesellmann, Deutschkreutz 0,1l ... 7,50



Ricotta Dumplings

walnut-fig-shalot crème, Brussel sprouts 26

2021 Cetinka Jovanov, Korčula Island 0,1l ... 7,50

Lemon Risotto & Wels catfish polpetti *

tapenade, mediterranean fish sauce 29

2018 Anjou Blanc La Fresnaye Domain Patrick Baudoin, Loire 0,1l 8

Filet of Pikeperch

jerusalem artichoke, peas, fermented garlic 39

2018 Spätburgunder Rings, Pfalz 0,1l 7,50

Saddle of Rabbit

mountain lentils, bacon, root vegetables ... 35

2020 „Le Campette“ Raina, Umbrien 0,1l 7



For Menu dessert we serve

Curd cheese strudel Vestibül Style

mousse, rum raisins, crispy puff pastry ... 14

2018 Beerenauslese Cuvée Kracher, Illmitz 5cl 7

or

Cheese from Affineur Jumi & Pöhl

2018 Late Bottled Vintage Port Niepoort, Duoro 5cl 7

Tasting menu

6-course menu (without *) 103 wine pairing 43.50

8-course menu 124 wine pairing 58.50

*You can integrate our signature dishes **Lobster with creamy cabbage** for € 25,
Viennese Escargots for € 19 into your menu as additional courses, or exchange them for € 10 each.*

WINES BY THE GLASS

2022	Grüner Veltliner Burgtheater Bründlmayer, Langenlois 0.1l	7
2021	Furmint Hannes Schuster, St. Margarethen 0.1l	7
2021	Silvaner Rudolf Fürst, Franken 0.1l	7
2021	Cetinka Jovanov, Korčula Island 0.1l	7.50
2021	Attis Lias Finas Bodegas y Vinedos, Gallizien 0.1l	7.50
2020	Vestibül Blanc Steindorfer, Apetlon 0.1l	8
2018	Anjou Blanc La Fresnaye Domaine Patrick Baudoin, Loire 0.1l	8
2020	„Le Campette“ Raina, Umbrien 0.1l	7
2019	Vestibül Rouge Steindorfer, Apetlon 0.1l	8
2019	Purulio Tinto Purulio, Andalusien 0.1l	7
2018	Blaufränkisch vom Lehm Gesellmann, Deutschkreutz 0.1l	7.50
2018	Spätburgunder Rings, Pfalz 0.1l	7.50
2018	Beerenauslese Cuvée Kracher, Illmitz 5cl	7
2010	Vestibül Doux , TBA Scheurebe 5cl	7
2018	Late Bottled Vintage Port Niepoort, Duoro 5cl	7

BEER

Zwettler Saphir Premium Pils beer 0.2l	4.40
Zwettler Saphir Premium Pils beer 0.3l	5.80
Zwettler Saphir Premium Pils beer 0.5l	7.50
Beck's non-alcoholic beer 0.33l	6

NON-ALCOHOLIC BEVERAGES

Vöslauer sparkling/still water 0.33l	3.80
<u>Vöslauer sparkling/still water 0.75l</u>	7
<u>Lemon soda 0.25l</u>	2.80
Soda 0.25l	2
Soda with elderberry syrup 0.25l	2.90
Naturally cloudy apple juice 0.25l	4
Naturally cloudy apple juice with sparkling water 0.25l	3.80
Van Nahmen Gourmet juices various flavours 0.25l	6
Orange juice, freshly squeezed 0.2l	6
Almdudler 0.35l	4
Fever Tree Tonic 0.2l	4
Coca-Cola 0.33l	4.50

DIGESTIF

Averna 4cl	7
Gölles Edelbitter 4cl	7
Fernet 4cl	7
Ignaz Gin Wellanschitz 4cl	11
Hendricks Gin 4cl	11
Gin Mare 4cl	11
Vodka Belvedere 4cl	8.50
Rum Zacapa Centenario Gr. Res. 23y 2cl	13
Rum Plantation Barbados extra old 2cl	9
Grappa di Nebbiolo Bocchino 2cl	7
Grappa Poli Moscato Morbida 2cl	7
Grappa Berta Tre Soli Tre 2cl	15
Black Label Johnnie Walker 4cl	7
Macallan Double Cask 4cl	15
Glenmorangie 12y 4cl	14.50
Laphroaig 10y 4cl	13
Camus XO Borderies 2cl	18
Armagnac Cles des Duacs XO 2cl	11

BIEDER&MAIER COFFEE

Master Blend, N°1 FRESH, 100% Arabica

Small Espresso	3.50
Espresso	5.90
Cappuccino	4.90
Melange	4.90
Latte Macchiato	5.50
Espresso Macchiato	3.70
Homemade Hot Chocolate	7
Demmers Tea in a pot (fruit tea, green tea, peppermint, verbena, Bastei-mixture)	5.50
