



Vestibül

Chef de Cuisine Christoph Schuch

Hot Meals

Tuesday–Thursday

from 12.00 to 14.00 and 18.00 to 22.00

Friday & Saturday

from 18.00 to 22.00

Cheese from Affineur Jumi & Pöhl

served with mustard fruits

BIANCA

Switzerland/Emmental

raw milk, cow, soft cheese, white mold, creamy

LA TUR

Italy/Piedmont

cow's, sheep's and goat's milk, slowly matured cream cheese, sweet and sour notes, buttery aroma

ROUELLE DU TARN

France/Tarn

raw milk, goat, soft cheese, mildly aromatic, light hazelnut flavour

HÖRBI

Switzerland/Emmental

raw milk, cow, hard cheese in a herb coating, spicy, salty, fine herbal aromas

ABE ROT

Switzerland/Rougemont

raw milk, cow, red-smear cheese, creamy, buttery, full-bodied, intense

FOURME D'AMBERT ^{AOP}

France/Auvergne

pasteurized cow's milk, creamy mild, nutty-fruity in taste

Choice of four or six varieties 19/24

Desserts

MASCARPONE & COFFEE CARAMEL

Brownie, coffee ice cream

14

REAL VANILLA "PURE"

Vanilla ice cream, hot vanilla syrup, meringue

17

ICED ESTERHÁZY SLICE

hazelnut ice cream

14

CHOCOLATE PISTACHIO TARTLET

raspberry

14

Sharing Dishes

"Fine Dining" puts the individual dish front and centre. Each dish is created by our chef de cuisine as a complete ensemble. We want you to remember these delightful treats after visiting the Vestibül, not the "experience" of sharing.

Should you still decide to share your dish, we allow ourselves to charge an additional € 5 per dish.

Sweet Wines by the Glass

- 2020 *Beerenauslese Cuvée Kracher, Illmitz* 5cl 7
2010 *Vestibül Doux, TBA Scheurebe* 5cl 7
2019 *Late Bottled Vintage Port Niepoort, Duoro* 5cl 7
Rum Zacapa Centenario Gr. Res. 23y, flavoured with Bourbon-Vanilla beans 2cl 13

Sweet Wines

FI 0.375l

- 2017 *Blue Label Tokaji Aszu 5 putt. Royal Tokaji* 0.5l 90
2013 *Rosenmuskateller Kracher, Illmitz* 100
2011 *TBA Nr. 1 Traminer Kracher, Illmitz* 100
2005 *Château de Fargues, Sauternes* 100
2002/01 *TBA Welschriesling Velich, Apetlon* 90

Gölles Schnapps

- Pöllau Pear* 2cl 10
Raspberry 2cl 16
Vintage Plum 2cl 10

Reisetbauer Schnapps

- Apple* 2cl 10
Rowan Berry 2cl 17
Apricot 2cl 10
Elsbeere 2cl 47

Our trained staff will gladly inform you about allergens in our dishes.

*Cover charge 5.90. All prices in Euros including taxes. Feel free to tip our service staff!
We ask for your understanding that we can only issue invoices by the table.*