Vestibül

Head Chef 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

Perfectly matured cheese

from our Swiss neighbors
served with homemade chutney

LA BOUSE
Cow, soft cheese, creamy, melt-in-the-mouth, broad aroma

APRÈS-SOLEIL
Cow, hard cheese, straw-like, sweet and nutty

CRÈME CHÈVRE
Goat & cow, soft cheese, white mold, creamy and velvety

HÖRBI
Cow, hard cheese coated in herbs, spicy, salty, delicate herbal aromas

C'EST BON
Cow, soft cheese, creamy, buttery, full-bodied

BRITSCH
Cow, semi-hard cheese, blue mold, sweetish, strong

four varieties ..... 19 *six varieties 24*

Desserts

ORANGE CRÈME BRÛLÉE
speculoos biscuit 14

SOMLAUER NOCKERL
Hungarian trifle of sponge cake, walnuts, rum raisins, chocolate 14

PLUM JAM DUMPLINGS
plum seed oil ice cream 14

MINI CREAM ROLLS
puff pastry filled with meringue, three pieces 9

Sweet Wines by the Glass

2021 Beerenauslese Cuvée Kracher, Illmitz 5cl 7
10y Tawny Port Graham's, Douro 5cl 7
2010 Vestibül Doux, TBA Scheurebe 5cl 7
Rum Zacapa Centenario Gr. Res. 23y, enhanced with Bourbon-vanilla pods 2cl 13

Sweet Wines

Fl 0.375l

Neusiedlersee

2016 Rosenmuskateller TBA Nr. 1 – Kracher, Illmitz 100
2004 TBA Nr. 3 Traminer – Kracher, Illmitz 110

Tokaji

2017 Blue Label Tokaji Aszu 5 putt. – Royal Tokaji 0,5 l 90

Bordeaux

2005 Château de Fargues, Sauternes 110

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
Chequer 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.