Lunchmenu

20th – 22nd January 2026

CREAMY CHESTNUT SOUP
bacon
/
ROSEMARY GNOCCHI
veal ragù, creamy leek, crispy cabbage

2-course menu 24 *plus cover charge 3,90*

A la carte

STARTERS

LOBSTER SOUP *French toast 19*

SALMON TROUT *may spruce, fennel salad, bottarga crisps 22*

CINGHIALE TONNATO *lightly roasted saddle of wild boar, creamy smoked fish caper sauce 24*

SZEGEDINER LOBSTER CABBAGE
just a taste 28 appetizer 41 main course 74

MAIN COURSES

KRAUTFLECKERL *Austrian pasta with caramelized white cabbage 17*

CATFISH *assortment of turnips, citrus flavors 37*

WIENER SCHNITZEL *Austrian "Veal Rosè", potato salad 34*

VEAL SHOULDER CUT *braised, deep fried koji-celery, onion sauce 32*

SCHNEEBERG DUCK DRUMSTICK *confit and roasted, cassoulet of black salsify, brussels sprouts and mushrooms 38*

DESSERTS

PLUM JAM DUMPLINGS *plum seed oil ice cream 14*

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

PERFECTLY MATURED *served with homemade chutney / four varieties 19*

All prices in Euros including taxes *cover charge 3,90*