

Soups

GHERKIN SOUP

potato, fermented garlic 10

BISQUE DE HOMARD

lobster soup & French toast 19

Snacks

HAM-MOUNTAIN CHEESE CROQUETTES

chive sauce 15

BUTTERED BREAD

hot smoked trout 15

CRISPY VIENNESE ESCARGOTS

coleslaw, 5-spice mayonnaise 28

The Classics

GREAVE DUMPLINGS

fermented fennel, glazed onions, caraway fond 24

OX CHEEKS GOULASH

Nockerl 29

WIENER SCHNITZEL

Carinthian "Veal Rose", potato salad 34

SCHNEEBERG DUCK

breast & drumstick, polenta, pistachio
rowanberry cabbage 38

The legendary Szegediner lobster cabbage

Christian Domschitz has been cooking
this dish for three decades.

Just a taste 28 Appetizer 41

Main course 74



Menu – À La Carte

CREAMY CIRONÉ

pear, bitter salad, macadamia 19

GOLDEN TROUT

smoked Bottarga of golden trout, apple, celery 24

VITELLO TARTUFO

lightly roasted saddle of veal
creamy black truffle sauce 28

RICOTTA DUMPLINGS *

kale, walnut, dried sheep Ricotta 24

VIENNESE CATFISH

glazed filet, cauliflower, pak choy
mushroom-garum 38

OX ROASTBEEF

lightly roasted, sauce girardi, parsnips gratin 44

TASTING MENU

with dessert or cheese, optional wine pairing
(orders may only be placed per table)

5 courses 94

* without Ricotta dumplings
Main course Catfish or Roastbeef

7 courses 126

Desserts

CARDAMOM PEAR

Laphroaig Whisky, walnut, milk ice cream 14

CHOCOLATE TRIFLE

passion fruit 14

MANDARIN

cake, compote, marinated kumquat, sorbet 14

REAL VANILLA "PURE" - RELOADED

Madagascar bourbon vanilla ice cream, biscuit, syrup 17

PERFECTLY MATURED CHEESE

by Jumi & Pöhl, served with mustard fruits
choice of four or six varieties 19/24