

Head Chef
Christoph Schuch



Cover charge 5.90
All prices in € incl. taxes

Soups & Starters

ASPARAGUS SOUP

with / without ham, horseradish 9

LOBSTER SOUP

French toast 19

Starters

MARINATED SHEEP'S CHEESE

melon, tomato 19

BREADED CAULIFLOWER

egg, pea 19 add 10g arctic char caviar 7

SALMON TROUT

raw marinated with Swiss pine and citrus
venison ham, mushrooms 24

TARTARE OF YOUR CHOICE

beef / mushroom / beef & mushroom
served with butter toast 26

Classic Viennese Dishes

FRIED CALF'S HEAD

asparagus salad, Pommery mustard sauce 21

VIENNESE BACKFLEISCH

deep-fried breaded beef
beetroot & horseradish salad, red sorrel 23

WIENER SCHNECKEN

fried escargots, creamy cucumber salad, black garlic 23

ROASTED CATFISH LIVER

mashed potatoes, roasted onions 19

AUSTRIAN PASTA

sautéed ham pasta / cabbage pasta 15
add a green salad 6.50



Szegediner Lobster & Cabbage

tasting portion 28 appetizer 41 main course 74

Recommended by Head Chef Christoph Schuch

SLICED WILD BOAR

rolled & glazed, spiced Chinese cabbage, peanuts 24

VIENNA ALPS BOTTARGA

homemade pasta, smoked salmon trout bottarga 23
In cooperation with Austrian fish farm Oberwasser

Main Courses

CATFISH

Tomato braised cabbage, melon, stuffed pepper 38

PIKE-PERCH & CARP "BEUSCHEL"

capers, parsley root, lemon, croutons 48

WIENER SCHNITZEL

Austrian "Veal Rosè", potato salad 34

DRY AGED LOIN OF PORK

broad beans, almonds, salted pickled cornel cherries 32

ZWIEBELROSTBRATEN

roast beef with crispy onions, rich onion gravy, semolina strudel
glazed root vegetables, pickled gherkins chutney 44

SADDLE OF VENISON

white asparagus, creamy leek
Viennese Melange Hollandaise, hazelnut 48

Desserts

CURD MOUSSE

rhubarb, strawberry sorbet 14

CARAMELIZED SEMOLINA PANCAKE (SCHMARRN)

elderflower ice cream, raspberries 14

BLACK FOREST CAKE SLICE

vanilla cherries, chocolate ice cream 14

MINI CREAM ROLLS

puff pastry filled with meringue, four pieces 9

PERFECTLY MATURED SWISS CHEESE

served with homemade chutney
four varieties 19 six varieties 24

Tasting Menu

SALMON TROUT

raw marinated with Swiss pine and citrus, venison ham, mushrooms

SLICED WILD BOAR

rolled & glazed
spiced Chinese cabbage, peanuts

WIENER SCHNECKEN

fried escargots, creamy cucumber salad, black garlic

BREADED CAULIFLOWER

egg, peas, char caviar

CATFISH

tomato cabbage, melon, stuffed pepper

VIENNA ALPS BOTTARGA

homemade pasta, smoked salmon trout bottarga

PIKE-PERCH & CARP "BEUSCHEL"

capers, parsley root, lemon, croutons

SADDLE OF VENISON

white asparagus, creamy leek
Viennese Melange Hollandaise, hazelnut

BLACK FOREST CAKE SLICE

vanilla cherries, chocolate ice cream

PERFECTLY MATURED SWISS CHEESE

served with homemade chutney

9 Courses 178
Wine pairing 63

7 Courses 138
Wine pairing 49

5 Courses 99
Wine pairing 35