

Champagne, Prosecco & quality wines

	0,1 L	BOTTLE
Champagne "Taittinger", Brut Reserve, Reims	13,00	91,00
Champagne "Taittinger", Brut Rosé, Reims	14,00	98,00
Bründlmayr sparkling wine, Brut Rosé	8,00	56,00
Prosecco Conegliano Valdobbiadene D.O.C.G. Superiore	5,50	38,50
with Aperol	6,50	

Aperitif

"Franz" 2cl homemade thyme-lingonberry mousse, 2cl gin, tonic also available with non-alcoholic gin	7,00	
Cipriani Bellini	6,50	45,00

White wines & Rosé wines

	1/8	BOTTLE
Our house wine		
Grüner Veltliner „Der Leichte“ 2021		
Franz Türk, Stratzing, Kremstal	5,50	33,00
Riesling Federspiel Loibenberg 2020		
Domäne Wachau, Dürnstein, Wachau	6,00	36,00
Kitzweiss - The Legend. 2019		
Sauvignon Blanc		
Erich Scheiblhofer, Andau, Neudsiedlersee	5,50	33,00
Chardonnay Classic 2020		
Weingut Wieninger, Wien	6,00	36,00
Rosé of Zweigelt 2020		
Weinberghof Fritsch, Kirchberg am Wagram	5,00	30,00
Hippy Rosé 2021		
Château Roubine, Provence	6,00	36,00

Red wines

	1/8	BOTTLE
Zweigelt 2020		
Weingut Ernst, Deutschkreutz, Mittelburgenland	5,00	30,00
Cuvée Classic, BF, ZW, SL 2018		
Josef Igler, Deutschkreutz, Mittelburgenland	5,80	34,80
Cabernet Sauvignon 2020		
Johann Scheiblhofer, Andau, Neusiedlersee	6,00	36,00

We work with all 14 allergens. In spite of careful preparation cross-contacts are possible. The origin, freshness and quality of our products is very important to us.
Allergen - information: A – Cereals containing gluten, B – Crustaceans, C – Egg, D – Fish, E – Peanuts, F – Soy, G – Milk, H – Nuts, L – Celery, M – Mustard, N – Sesame seeds, O – Sulphur dioxide and sulphites, P – Lupines, R – Molluscs / CHANGES AT THE MENU POSSIBLE!

Wine recommendation of our Senior Chef

GRÜNER VELTLINER KALKOFEN, Smaragd 2018/19 Weingut Piewald, Spitz, Wachau	49
CHARDONNAY DARSCHO 2018 Velich, Apetlon, Neusiedlersee	64
WEISSBURGUNDER RISERVA D.O.C. VORBERG 2016 2020/21 92 RP Kellerei Terlan, Südtirol	48
SANKT LAURENT SELECTION 2019 91 F Landauer – Gisperg, Tattendorf, Thermenregion	44
SCHWARZ ROT ZWEIGELT BARRIQUE 2015/16/17 95 F Weingut Schwarz, Andau, Neusiedlersee	78
PINOT NOIR GOLDBERG, BIO 2015 92 F Toni Hartl, Reisenberg, Leithaberg	56
SYRAH THENAU, BIO 2015 92 F Toni Hartl, Reisenberg, Leithaberg	59
SOLITAIRE, BF-M-CS, BIO 2017 95 F Feiler-Artinger, Rust, Neusiedlersee-Hügelland	66
LE SERRE NUOVE D.O.C. 2017/19 94 F 94 RP 91 WS <i>Cabernet Sauvignon-Merlot-Cabernet Franc-Petite Verdot</i> Tenuta Dell'Ornellaia, Bolgheri	85
ARGENTIERA BOLGHERI D.O.C. SUPERIORE 2017 99 JS Tenuta Argentiera Bolgheri	98
<u>Saint Estephe</u> CHÂTEAU MONTROSE 2 ^{eme} Grand Cru Classé 2007 91 RP	240
MACÁN CLÁSICO RIOJA D.O.C 2013 93 RP 93 JS Benjamin Rothschild & Vega Sicilia	69
PURPLE ANGEL 2015/16 99 JS Montes, Santa Cruz	88
COMTES DE CHAMPAGNE BLANC DE BLANCS 2007 0,75 L 94 RP	195

Starter

"Summer salad" with Wasabi cream,
tomatoes, cucumber, buffalo mozzarella and bread chip 12,00
A, G, H, M, O

Beef tartare of local beef with alpine butter, caper berries,
quail egg, mustard - mayonnaise and crispy brown bread 16,80 / 20,00
A, C, G, M

Burrata with Tomato variation, basil, pine nuts and bread chip 17,00
A, G, O

Carpaccio of Salon beef
with marinated chanterelles and Grana Padano Chips 18,00 / 24,00
G

Hiramasa kingfish with wasabi dip,
wild herb salad, bread chip and Fly fish caviar 18,00
A, D, G, N



Soups

"Kaisersuppe" Consommé of boiled beef
with beef stripes, noodles and stripes of vegetables 7,50
A, C, F, L

Beef bouillon with sliced pancake stripes 6,00
A, C, F, G, L, O



Dish of the week

Saddle of venison from Upper Austria roasted pink with
Potato roulade, wild broccoli, blackberries and black elderflower sauce 29,90
A, G



Homemade pasta

Tagliatelle with truffle sauce
and freshly grated summer truffle 20,00 / 26,00
A, C, F, G, L, O

Penne with courgettes, pointed peppers, spinach leaves,
pine nuts, Serano ham, white wine foam and Grana Padano 17,00 / 21,00
A, C, F, G, L, O

Austrian Classics

Boiled beef of local beef with cream spinach, roasted potatoes,
apple horseradish, chive sauce and breaded horseradish 28,00
A, C, F, G, L

"Wiener Schnitzel" Escalope breaded and fried
with potato - corn salad and cranberries
of pork / of veal 18,00 / 27,80
A, C, F, L, M, O

The best of the Wok

Fresh vegetables with mushrooms and cashew nuts 16,00
with chicken fillet 21,00
served with jasmine rice
F, H, N

The chef's suggestions

Fillet of halibut served in panko with vegetables and
Coconut – tamarind sauce from the Wok with jasmine rice 27,50
A, C, F

Pink roasted saddle of veal steak and local chanterelles in cream
with bread dumplings 28,00
A, C, F, G, L, O

Onglets (kidney cone) of beef from upper Austria medium rare
with Mediterranean vegetables, pepperoncino, herbs butter
and Grenaille – potatoes 27,50
G

Roast of deer with cranberry sauce, wild broccoli and potato roulade 21,00
A, C, F, G, L, O



Sweets & Cheese

Tiramisu with strawberries 10,00
A, C, G

Apricot pancakes with whipped cream 10,00
A, C, G

Tonka bean Crème Brûlée
with fresh berries and Uhudler sorbet 12,00
C, G

Homemade fruit sorbet with fresh berries
(strawberry, blackberry, mango) per scoop: 4,00
A, G

"Uhudler" (Austrian wine) sorbet with prosecco and mint 12,00
C, G

Cheese platter from the Tyrolean Alps served with fig mustard 12,00 / 17,00
G

Cover 3,50

**** Half board surcharge € 10,00**

We obtain our bread from the Drexel bakery in Hohenems in Vorarlberg.

We work with all 14 allergens. In spite of careful preparation cross-contacts are possible. The origin, freshness and quality of our products is very important to us.
Allergen - information: A – Cereals containing gluten, B – Crustaceans, C – Egg, D – Fish, E – Peanuts, F – Soy, G – Milk, H – Nuts, L – Celery, M – Mustard, N – Sesame seeds, O – Sulphur dioxide and sulphites, P – Lupines, R – Molluscs / **CHANGES AT THE MENU POSSIBLE!**