

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	7,50	

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 Housewine 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
Big John White CH, SB 2021 Erich Scheiblhofer, Andau, Neudsiedlersee	6,00	36,00
Chardonnay Classic 2020/21 Weingut Wieninger, Wien	6,00	36,00
Rosé vom Zweigelt 2021 Weinberghof Fritsch, Kirchberg am Wagram	5,50	33,00
Hippy Rosé 2021 Château Roubine, Provence	6,00	36,00

Red wines

	1/8	BOTTLE
Zweigelt 2020 Weingut Ernst, Deutschkreutz, Mittelburgenland	5,50	33,00
Cuvée Classic, BF, ZW, SL 2018 Josef Iglar, Deutschkreutz, Mittelburgenland	6,00	36,00
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’Omellaia, 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

- Colorful leaf salad
with figs, pomegranate seeds and bread chip
A, M, O 12,00
- Beef tartare of local beef with alpine butter,
caper berries, quail egg mayonnaise and
crispy brown bread 18,00 / 22,00
A, C, G, M
- Roasted Tristan crayfish with bruschetta dip,
cucumber, datterino tomato and tramezzini chip 23,00
A, C, G
- Smoked Ora King salmon
with honey - mustard sauce, radish, bread chip and Sakura cress 20,00
A, G, M



Soups

- "Kaisersuppe" boiled beef consommé
with sliced beef stripes, noodles and sliced vegetables 7,90
A, C, F, L, O
- Cream of pumpkin soup with pumpkin seed oil
and homemade pumpkin seed bread 10,00
A, F, G, L, O



Homemade pasta

- Tagliatelle with truffle sauce
and freshly grated autumn truffle 20,00 / 26,00
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" from the pan
with potato – lettuce salad and cranberries from Pinzgau (Salzburg)
of veal 27,80
of pork 18,90
A, C, F, L, M, O

The best of the Wok

Fresh vegetables with mushrooms and cashew nuts	16,00
served with chicken fillet	21,50
We serve this with jasmine rice	
F, H, N	

The chef's suggestions

Arctic char fillet from the Holzinger fish farm in Upper Austria with Paella rice, baby vegetables and white wine sauce	28,50
F, G, L, O	
Medium rare roasted Rumpsteak of Oberio beef from Upper Austria with french fries, wild broccoli and red wine jus	36,00
F, G, L, O	
Deer medallion with elderberry jus red - apple cabbage and butter spaetzle	28,00
A, C, F, G, L, O	
Pink roasted saddle of veal with potato-roulade, young carrots and morel-cream sauce	31,00
A, C, F, G, L, O	



Sweets & Cheese

Creme Brûlée with fruit and Uhdler Sorbet	12,00
A, C, O	
Apple – chocolate cake with vanilla ice cream, whipped cream and fresh fruits	10,00
A, C, G	
Lemon sorbet with Vodka & Prosecco	10,00
O	
Cheese platter with the fig mustard and oven – fresh root bread	14,00 / 18,00
A, G, O	

Cover 3,80

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