

Champagne, Prosecco & quality wines

	0,1 L	BOTTLE
Champagne "Taittinger", Brut Reserve	14,00	98,00
Champagne "Taittinger", Brut Rosé	16,00	112,00
Bründlmayr sparkling wine, Brut Rosé	9,00	63,00
Prosecco Conegliano Valdobbiadene D.O.C.G. Superiore	5,90	41,00
with Aperol	8,00	
with vineyard peach liqueur	10,00	
with wild cherry liqueur	10,00	

Aperitif

"Franz" 2cl homemade thyme-lingonberry mousse, 2cl gin, tonic also available with non-alcoholic gin	7,90	
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White wines & Rosé wines

	1/8	BOTTLE
Our housewine		
Grüner Veltliner „Der Leichte“ 2022 Franz Türk, Stratzing, Kremstal	5,80	34,80
The Legend Kitzweiß CH, SB 2022 Erich Scheiblhofer, Andau, Neudsiedlersee	6,20	37,20
Riesling VOM LÖSS 2021 Weingut Vorspannhof Mayr, Droß, Kremstal	5,50	33,00
Chardonnay Classic 2022 Weingut Wieninger, Wien	6,50	39,00
Weißburgunder 2022 Markus Pongratz, Südsteiermark	5,80	34,80
Rosé vom Zweigelt 2022 Weinberghof Fritsch, Kirchberg am Wagram	5,50	33,00
Hippy Rosé 2022 Château Roubine, Provence	6,20	37,60

Red wines

	1/8	BOTTLE
Zweigelt 2022 Weingut Ernst, Deutschkreutz, Mittelburgenland	5,80	34,80
Cuvée Classic, BF, ZW, SL 2021 Josef Igler, Deutschkreutz, Mittelburgenland	6,20	37,60
Cabernet Sauvignon 2022 Johann Scheiblhofer, Andau, Neusiedlersee	6,20	37,60

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

ROSE vom blauen Zweigelt 2021 Weingut Türk	0,75l	40	30
WEISSBURGUNDER 2018 Weingut Gross, Südsteiermark	0,75l	48	30
KAMPTALRIESLING 2021 Weingut Topf	0,75l	45	30
CHABLIS 2019 Garnier & Fils	0,75l	65	45
TRENAGELI 2013 Tormarsca, Apulien	0,75l	42	30
MAX'S SHIRAZ 2019 Pen Folds Australien	0,75l	48	30
CHATEAU Minuty Prestige Rose	1,5l	98	73
CHÂTEAU Trottevieille 2007 Grand Cru Classé 93 RP	0,75l	190	130
PRIVADA RESERVA MB, C, M 2014 Bodega Norton, Argentinien	0,75l	45	30
CHAMPAGNER Drappier	0,75l	90	70

Starter

Spring salad with green asparagus spears, avocado, quail egg,
burrata espuma, wild herb salad, Datterino tomatoes and bread chip 14,00
A, C, G, M, O

Beef tartare from local beef with alpine butter, caper berries,
quail egg, mustard - mayonnaise and crispy brown bread 19,00 / 23,00
A, C, G, M

Carpaccio from organic Weiderind "Sonnberg"
in the Mühlviertel in Upper Austria with mustard - mayonnaise,
belper tuber, rocket and bread chips 19,90 / 25,00
A, C, G, M, O

Caramelised goat's cheese with green asparagus salad,
almonds, Datterino tomatoes and wild herb salad 16,00
G, M, O



Soups

"Kaisersuppe" Consommé of boiled beef
with beef stripes, noodles and vegetables stripes 10,00
A, C, F, L, O

Wild garlic foam soup with Country chicken crepe-roulade 12,00
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 32,00
A, C, F, G, L

Wiener schnitzel from the pan
with leaf salad and cranberries 29,00
from veal
A, C, F, L, M, O

The best of the Wok

Fresh vegetables with mushrooms and cashew nuts 16,00
with country chicken 22,00
we serve our wok dishes with jasmine rice
F, H, N

The chef's suggestions

The first white asparagus from Germany:

White asparagus with hollandaise sauce and French potatoes	25,00
- with farmer's ham	4,00
- with small Wiener Schnitzel	12,00
- with fried carabinero "Hispanmare"	per piece: 10,00

A, B, C, F, G, L, O

Fried salmon trout fillet from France with spring vegetables, nettle foam and buttered potatoes	34,00
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A, F, G, L, O

Soft pink roasted lamb rump from New Zealand with creamy polenta, wild broccoli and nettle foam	29,90
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F, G, L, O

Pink roasted rack of lamb from Ireland with mountain lentils, young vegetables and red wine jus	39,50
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F, G, L, O

Braised lamb shank with mashed potatoes, snow peas and lamb jus	32,00
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F, G, L, O



Sweets

Kaiserschmarrn with apple puree, roasted plums, vanilla ice cream and sultanas (approx. 15 min. in advance / last order 21:00)	17,00
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A, C, G, O

Pancakes with apricot jam, whipped cream and fresh fruits	1 piece: 6,50
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A, C, G

Dark cannelloni with chocolate mousse, strawberries, fruit sauce, mint	10,00
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C, F, G

Our bread delight for you comes from the Drexel bakery in Hohenems in Vorarlberg

Cover 4,00