

Champagne, Prosecco & quality wines

	0,1 L	BOTTLE
Champagne "Taittinger", Brut Reserve, Reims	13,00	91,00
Champagne "Taittinger", Brut Rosé, Reims	15,00	105,00
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	7,00	
Cipriani Bellini	6,50	45,00

White wines & Rosé wines

	1/8	BOTTLE
Our housewine		
Grüner Veltliner „Der Leichte“ 2021/22 Franz Türk, Stratzing, Kremstal	5,60	33,60
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	6,20	37,20
Rosé vom Zweigelt 2022 Weinberghof Fritsch, Kirchberg am Wagram	5,50	33,00
Hippy Rosé 2021 Château Roubine, Provence	6,20	37,60

Red wines

	1/8	BOTTLE
Zweigelt 2021 Weingut Ernst, Deutschkreutz, Mittelburgenland	5,60	33,60
Cuvée Classic, BF, ZW, SL 2018/19 Josef Igler, Deutschkreutz, Mittelburgenland	6,20	37,60
Cabernet Sauvignon 2022 Johann Scheiblhofer, Andau, Neusiedlersee	6,20	37,60

Wine recommendation to special prices

FRANCIACORTA Ricci Curbastro	45	30
RIESLING LOIBENBERG 2020 Domaine Wachau	39	30
MORDTHAL RIESLING Weingut Fritsch, Kirchberg am Wagram	45	30
PINOT GRIGIO D.O.C. 2020 Collavini Corno di Rosazzo	42	30
RIESLING FALKENSTEINER LAGEN 2019 / 20 Weingut Dürnberg, Falkenstein, Wagram	39	30
BLOND WEISSWEIN CUVÉE Weingut Hillinger, Jois, Burgenland	38	28
ARGENTIERA BOLGHERI D.O.C. SUPERIORE 2018 99 JS Tenuta Argentiera Bolgheri	115	98
<u>Saint Estephe</u> CHÂTEAU LEOVILLE BARTON 2eme Grand Cru Classé 2007 91 RP	190	140
PURPLE ANGEL 2015/16 99 JS Montes, Santa Cruz, Chile	88	68
BOURGOGNE 2009 Boillot Volnay, Burgund	60	30
DRAPPIER Champagner	90	80
TORRO ROTWEIN CUVÉE Bodega Can Feliu, Mallorca	40	30

Starter

Autumn salad with cream cheese, smoked Mattig Valley Schottspitz,
Goat cheese balls, mushrooms, San Daniele ham, quail egg and bread chip 14,00
A, G, 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

Carpaccio of Salon Beef
with mustard-mayonnaise, parmesan and arugula 18,50 / 24,00
C, G, M, O

Carpaccio of Blue Fin Tuna "Fuentes"
with Wasabi Dip, fennel salad and coriander 21,00
F, G



Soups

"Kaisersuppe" Consommé of boiled beef
with beef stripes, noodles and vegetables stripes 8,50
A, C, F, L, O

Clear fish soup in the style of the house
with vongole, red shrimp, lobster meat and root vegetables 15,00
B, C, D, F, L, O



Homemade pasta

Tagliatelle in truffle sauce with freshly grated autumn truffle 20,00 / 27,00
A, C, F, G, L, O

Penne with tomato sauce, Salsiccia, Datterino tomatoes,
zucchini, spinach and Parmesan Reggiano 17,90 / 22,00
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 leaf salad –and cranberries
from pork 18,90
from veal 27,80
A, C, F, L, M, O

The best of the Wok

Fresh vegetables with mushrooms and cashew nuts	16,00
with country chicken	21,00
we serve our wok dishes with jasmine rice	

F, H

The chef's suggestions

Roasted octopus with tomato - pepper ragout and Styrian polenta	24,50
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G

Deep fried roll of prawns with glass noodles, Aioli dip and lettuce	16,50
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A, B, C, G, M, O

Pink roasted saddle of deer with Shimeji mushrooms, cranberries, wild broccoli, Grenaille-potatoes and wild jus	29,90
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F, G, L, O

Fillet tips of deer with cream sauce, porcini mushrooms, chestnuts, cranberries, butter spaetzle and brussels sprouts with bacon	32,00
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A, C, F, G, L, O

Pink roasted saddle of wild boar with creamy polenta, kale and wild jus	22,90
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F, G, L, O

Pasture-raised duck fresh from the oven with potato gnocchi, red – apple cabbage and duck jus	
¼ duck ½ duck	20,50 / 28,00

A, C, F, G, L, O



Sweets & Cheese

“Kaiserschmarrn” with salted caramel ice cream, apple puree and sultanas (waiting time approx. 15min. / last order at 21:15)	17,00
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A, C, G, O

Mousse of Valrhona chocolate with strawberries, chocolate crumbles and whipped cream	10,00
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A, C, G

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

Homemade fruit sorbet (strawberry, mango, apricot) with fresh fruits and chocolate crumbles	per scoop: 4,00
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A, C, G

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

Cover 4,00