

**A DAY WITH FRIENDS,
DELICIOUS FOOD AND DRINK,
THIS IS A GOOD DAY!**

THE MENU

Order acceptance from 6.00 p.m. to 8.30 p.m.
from 2 people

Greetings from the kitchen

Bulgur | wild garlic | Goat cream cheese | Elderflower
0,1l 2022 Gelber Muskateller Mitzi DAC | Weingut Gross

*** Leek cream soup** | Apricot | puffed rice | yogurt *
0,1l 2023 Grauburgunder | Weingut Bauer

*** Flamed brown trout** | mustard pickle | Verjuice | Watercress *
0,1l 2022 Sauvignon Blanc Hoamat | Weingut Tement

Label Rouge Salmon | Asparagus | Celery cream | Wild Garlic Beurre Blanc
0,1l 2022 Chardonnay Reserve | Weingut Diwald

Pink saddle of veal | carrot | Beech mushrooms | crispy potato | Port wine
0,1l 2022 Spätburgunder Tradition | Weingut Künstler

Rhubarb | sorrel | Shortbread ice cream | Crumble
1/16 l 2017 Sauvignon Blanc BA T. Beerenauslese | Weingut Tement
or

Comté | homemade fruit bread | Blackberry chutney
1/16 l 10y. Tawny Port | Graham & Co.

Greisslerei Petit Four

4 Course 85,00 | **5 Course** 95,00 | **6 Course** 105,00

*additional dish for 5 and 6 courses

The menu including **wine accompaniment** (0,1 l per Course)

4 Course + 40,00 | **5 Course** + 45,00 | **6 Course** + 50,00

We are happy to offer you our menu for up to 4 people.
For groups of 5 or more, we ask that you book in advance.

Our open wines – by the glass!

white wines	0,1l	0,2l
2022 Sauvignon Blanc HOAMAT Die Greisslerei Weingut Tement Berghausen Südsteiermark	5,60	11,20
2022 Grüner Veltliner Riadnthal Weingut Karl Diwald Großriedenthal Wagram	4,80	9,60
2022 Grüner Veltliner Landwein Weingut Karl Diwald Großriedenthal Wagram	3,90	7,80
2022 Gutsriesling Weingut Künstler Hochheim Rheingau	5,70	11,40
2022 Cotes du Ventoux Rosé Domaine de Fondreche Cotes du Ventoux Rhône	5,50	11,00
2022 Gelber Muskateller Mitzi DAC Weingut Gross Ratsch a.d.Weinstraße Südsteiermark	5,40	10,80
red wines		
2022 Zweigelt Grossriedenthal Weingut Karl Diwald Großriedenthal Wagram	5,30	10,60
2021 Cuveé Terra Rubra (ZW,ME,CS) Weingut Karl Diwald Großriedenthal Wagram	7,20	14,40
2022 Spätburgunder Tradition Weingut Künstler Hochheim Rheingau	6,90	13,80
2018 Syrah Saint Joseph Offerus rouge Domaine Jean-Louis Chave Mauves-Sur-Rhône Rhône	7,50	15,00
You are also welcome to choose the open wines from the menu!		

SOUPS

Beef Soup | pancakes | root vegetables | chives 9,40

Leek cream soup | Apricot | puffed rice | yogurt 12,90

COLD & WARM STARTERS

Bulgur | wild garlic | Goat cream cheese | Elderflower 15,90

Tartar from grass-fed beef | rhubarb | Celery | Purslane 21,90

Flamed brown trout | mustard pickle | Verjuice | Watercress 19,50

Marinated North Sea crabs | green asparagus | Tomato stock |
Tarragon 22,50

SALADS

Wild herb salad | **young vegetables** small/large

with 4 black tiger prawns 21,80/26,20

with 1 piece gratinated goat cheese 16,70/21,10

with 120g beef fillet from Black Angus 24,90/29,30

with fillet of Label Rouge Salmon 24,90/29,30

Choice of dressings | cesar dressing⁶ | house dressing | blackberry vinaigrette

MAIN COURSES

Spelled risotto

Frankfurt Green Herbs | Hours Egg | Radishes 21,90

Viennese schnitzel from saddle of milk veal

potato cucumber salad | pumpkin seed oil | cold stirred cranberries 27,90

Pink saddle of veal

carrot | Beech mushrooms | crispy potato | Port wine 36,90

Filet from Label Rouge Salmon

Asparagus vegetables | Celery cream | Wild Garlic Beurre Blanc 34,90

CLASSIC: Spinach dumplings

dumplings | Spinach cream | brown butter | Mountain cheese 22,90

FOR 2 PEOPLE

Chateaubriand from Black Angus beef approx. 500 g

7-Herb Potato Balls | Spring vegetables | Side salad |
pickled red onions | Jus 48,90 per person

DESSERTS

Homemade ice cream variation

finely garnished | per cam 4,00

Stirred Iced Coffee^{6,7}

cream | fruit stew 8,40

Strawberry

Asparagus ice cream | Lemon curd | Curd foam | Lemon verbena 14,90

Rhubarb

sorrel | rhubarb | Shortbread ice cream | Crumble 14,90

Kaiserschmarrn

homemade applesauce | raisins – approx. 20 Min. 15,00

CHEESE

Comté

homemade fruit bread | Blackberry chutney 15,60