

**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!

<b>white wines</b>	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
<b>red wines</b>		
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
<b>You are also welcome to choose the open wines from the menu!</b>		

### LUNCH CARD from 12.00 p.m. to 1.45 p.m

#### SOUPS

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

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

#### COLD 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

#### SALADS from 12.00 p.m. to 16.30 p.m.

**“Greisslerei Salad”** | small wild herb salad | young vegetables 7,80

**“Greisslerei Salad”** | large wild herb salad | young vegetables 12,20

**Choice of dressings** | cesar dressing<sup>6</sup> | house dressing | blackberry vinaigrette

#### Pimp my salad!

4 piece black tiger prawns 14,00 | Chicken strips 8,90 |

Label Rouge Salmon fillet 17,10 | 1 piece gratinated goat cheese 8,90

**Flammkuchen** from 12.00 p.m. to 16.30 p.m.

**Flammkuchen**<sup>2,6,8</sup> | bacon | onion | Herbs 12,90

**Flammkuchen**<sup>2,6,8</sup> | Salmon | Leek | caviar 14,50

**MAIN COURSES** from 12.00 p.m. to 1.45 p.m

**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

**Baked chicken**

potato cucumber salad | pumpkin seed oil | cold stirred cranberries 23,90

**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 **ON PRE-ORDER**

**DESSERTS**

**Homemade ice cream variation** | finely garnished | per cam 4,00

**Stirred Iced Coffee**<sup>6,7</sup> | cream | fruit stew 8,40

**Rhubarb** | sorrel | Shortbread ice cream | Crumble 14,90 14,90

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