

**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

**Colorful tomatoes** | smoked ricotta cream | Galia melon | Star anise  
0,1l 2022 Gelber Muskateller Mitzi | Weingut Gross 5,40

**\* Cauliflower Buttermilk Soup** | Lime leaves | Jaipur curry | golden raisins \*  
0,1l 2023 Gutsriesling | Weingut Künstler 5,70

**\* Pickled sea bream** | Ajoblanco | salted almond | Grapes | black garlic \*  
0,1l 2023 Grüner Veltliner Löss | Weingut Schloss Gobelsburg 5,70

**Monkfish** | Jerusalem Artichoke | Porcini mushroom cream | capers  
0,1l 2017 Weisser Burgunder Sulz | Weingut Tement 9,90

**Saddle of lamb** | corn | romaine lettuce hearts | Olive | French fries dauphine  
0,1l 2023 Barbera d'Alba DOC | Az.Agr. G.D. Vajra 8,00

**Blackberry parfait** | Sour cream foam | Lemon balm | meringue  
1/16 l 2020 Beerenauslese Cuveé | Weingut Kracher 9,30

or

**Brie de Meaux** | fruit bread | Pear mustard chutney | black nut  
1/16 l 10y. Tawny Port | Graham & Co. 8,70

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** + 31,00 | **5 Course** + 37,00 | **6 Course** + 42,00

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
2023 Sauvignon Blanc HOAMAT Die Greisslerei Weingut Tement   Berghausen   Südsteiermark	5,90	11,80
2023 Grüner Veltliner Riadnthal Weingut Karl Diwald   Großriedenthal   Wagram	5,10	10,20
2023 Grüner Veltliner Landwein Weingut Karl Diwald   Großriedenthal   Wagram	4,00	8,00
2023 Gutsriesling Weingut Künstler   Hochheim   Rheingau	5,70	11,40
2023 Triennes Rosé Domaine de Triennes   Nans les Pins   Provence	5,90	11,80
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	7,30	14,60
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	7,80	15,60
<b>You are also welcome to choose the open wines from the menu!</b>		

## SOUPS

**Beef Soup** | pancakes | root vegetables | chives 9,90

**Cauliflower Buttermilk Soup** | Lime leaves | Jaipur curry  
golden raisins 12,90

## COLD & WARM STARTERS

**Colorful tomatoes** | smoked ricotta cream | Galia melon | Star anise 15,90

**Flamed roast beef** | Pointed cabbage | Passion fruit | Peppers | Amaranth 21,90

**Shortly pickled sea bream Royal** | Ajoblanco | salted almond | Grapes |  
black garlic 19,90

**Argentine red shrimp** | Fennel | Tomato stock | Venere rice | dill 22,90

## SALADS

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

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

with 1 piece burrata 16,70/21,10

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

with fillet of Monkfish 24,90/29,30

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

## MAIN COURSES

### Miso eggplant

Tahini | Pomegranate | Bulgur | yogurt 23,90

### Viennese schnitzel from saddle of milk veal

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

### Pink roasted saddle of lamb

corn | roasted romaine lettuce hearts | Olive | French fries dauphine 37,90

### Fillet of monkfish

Jerusalem Artichoke | Porcini mushroom cream | capers |  
Lemon Beurre Blanc 35,90

### CLASSIC: VEAL CREAM PASTRIES (HEART & LUNGS)

Curd napkin dumplings | mustard pickle | pickled red onions 24,90

### FOR 2 PEOPLE

### Chateaubriand from Black Angus beef approx. 500 g

Tyrolean potato and bacon balls | Glazed vegetables | Side salad |  
pickled red onions | Jus 49,90 per person

## DESSERTS

### Homemade ice cream variation

Nut powder | Berry ragout | per cam 4,00

### Stirred Iced Coffee<sup>6,7</sup>

cream | fruit stew 8,50

### Greisslerei plum dumplings

Plum roaster | Sweet crumbs | vanilla ice cream | Nut butter 15,00

### Blackberry parfait

Sour cream foam | Lemon balm | meringue 14,90

### Kaiserschmarrn

homemade applesauce | pickled raisins – approx. 20 Min. 15,50

## CHEESE

### Brie de Meaux

homemade fruit bread | Pear mustard chutney | black nut 14,50