

**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

**Country cucumber** | Greek yogurt | Olive | feta | mint  
0,1l 2020/21 Sauvignon Blanc Grassnitzberg Riff | Weingut Tement 9,60

**\* Sour cream soup** | Fennel | chives | anise \*  
0,1l 2023 Grauburgunder | Weingut Bauer 5,40

**\* Matjes** | Granny Smith apple | Roscoff Onion | pumpernickel \*  
0,1l 2022 Grüner Veltliner Goldberg | Weingut Diwald 7,00

**Sea bass** | Bean cassoulet | salt lemon | Kalamata olive  
0,1l 2022 Weisser Burgunder Mineral | Weingut Künstler 7,50

**Pink beef onglet** | Beetroot | Apricot | smoked potato cream  
0,1l 2021 Verruzzo IGT | Tenuta Monteverro 7,80

**Strawberry** | Asparagus ice cream | Lemon curd | Curd foam | Lemon verbena  
1/16 l 2017 Sauvignon Blanc BA T. Beerenauslese | Weingut Tement 8,20

or

**Comté** | homemade fruit bread | Blackberry chutney  
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** + 32,00 | **5 Course** + 37,00 | **6 Course** + 44,00

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
2022/23 Gutsriesling Weingut Künstler   Hochheim   Rheingau	5,70	11,40
2022 Cotes du Ventoux Rosé Domaine de Fondreche   Cotes du Ventoux   Rhône	5,90	11,80
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	7,30	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

**You are also welcome to choose the open wines from the menu!**

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

### SOUPS

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

**Sour cream soup** | Fennel | chives | anise 12,90

### COLD STARTERS

**Country cucumber** | Greek yogurt | Olive | feta | mint 15,90

**Tartar from grass-fed beef** | 7 herbs | Organic egg | Potato pops 21,90

**Matjes** | Granny Smith apple | Roscoff Onion | pumpernickel 18,90

### 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 |

Sea Bass 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 13,10

**Flammkuchen**<sup>2,6,8</sup> | Salmon | Leek | caviar 14,90

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

**Ricotta dumplings**

Carrot | Zucchini basil cream | Elderflower | Goat yogurt 22,90

**Viennese schnitzel from saddle of milk veal**

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

**Crispy Baked chicken**

potato cucumber salad | pumpkin seed oil | cold stirred cranberries 24,90

**Fillet of sea bass**

Bean cassoulet | salt lemon | Kalamata olive 34,90

**CLASSIC: Tafelspitz from the Alpine ox**

Young potatoes | Creamed spinach | Root vegetables | horseradish 27,90

**FOR 2 PEOPLE**

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

7-Herb Potato Balls | Spring vegetables | Side salad |

pickled red onions | Jus 49,90 per person **ON PRE-ORDER**

**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

**Strawberry** | Asparagus ice cream | Lemon curd | Curd foam | Verbena  
14,90

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