

**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 Teres Major | Beetroot | Apricot | smoked potato cream
0,1l 2021 Verruzzo IGT | Tenuta Monteverro 7,80

Pistachio mousse | Raspberry | white chocolate | Woodruff
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!

white wines	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 dressing⁶ | 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^{2,6,8} | bacon | onion | Herbs 13,10

Flammkuchen^{2,6,8} | 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^{6,7} | cream | fruit stew 8,50

Pistachio mousse | Pistachio | Raspberry | white chocolate |

Woodruff 14,90

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