

**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!

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
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
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

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

COLD 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

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 pc. black tiger prawns 14,00 | Chicken strips 8,90 | 1 pc. burrata 8,90 |
Monkfish fillet 17,10 | 120g small Black Angus beef fillet 17,10

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

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

Crispy Baked chicken

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

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 **ON PRE-ORDER**

DESSERTS

Homemade ice cream variation | Nut powder | Berry ragout | per cam 4,00

Affogatto | Espresso | homemade vanilla ice cream 6,70

Stirred Iced Coffee^{6,7} | cream | fruit stew 8,50

Blackberry parfait | Sour cream foam | Lemon balm | meringue 14,90

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