

**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

**Butternut Squash Mousse** | Cranberries | Buttermilk | Pumpkin seeds  
0,1l 2022 Gelber Muskateller Mitzi | Weingut Gross 5,40

**\* Cream of celery soup** | Nut butter | Quince | Lovage \*  
0,1l 2023 Sauvignon Blanc Hoamat | Weingut Tement 5,90

**\* 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 2022 Weisser Burgunder Mineral | Weingut Künstler 7,30

**Barbarie duck breast** | Beetroot | Roscoff Onion | Raddicchio | Cassis Jus  
0,1l 2021 Merlot Optime | Weingut Pimpel 10,00

**Banana espuma** | banana | sour cream | nougat | Coffee 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** + 31,50 | **5 Course** + 39,00 | **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
2023 Gutsriesling Weingut Künstler   Hochheim   Rheingau	5,70	11,40
2022 Weissburgunder HOAMAT Die Greisslerei Weingut Gross   Ratsch a.d. Weinstraße   Südsteiermark	5,70	11,40
2022 Gelber Muskateller Mitzi DAC Weingut Gross   Ratsch a.d. Weinstraße   Südsteiermark	5,40	10,80
<b>red wines</b>		
2022/23 Zweigelt Grossriedenthal Weingut Karl Diwald   Großriedenthal   Wagram	5,30	10,60
2021/22 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

**Cream of celery soup** | Nut butter | Quince | Lovage 12,90

## COLD & WARM STARTERS

**Butternut Squash Mousse** | Cranberries | Buttermilk | Pumpkin seeds 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

**Smoked bar mussels** | parsley root | Topaz apple | Persian lime 21,90

## 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

### Risotto

Jerusalem artichoke | pear | Belper tuber 23,90

### Viennese schnitzel from saddle of milk veal

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

### Pink roasted Barbarie duck breast

Beetroot | Roscoff Onion | Raddicchio | Cassis Jus 34,90

### 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

### Mille-feuille

Tonka bean | white chocolate | Kumquat | Strudel dough 14,90

### Banana espuma

banana | sour cream | nougat | Coffee meringue 13,90

### Kaiserschmarrn

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

## CHEESE

### Brie de Meaux

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