

For a good start...

D&C Ritz Cocktail Cognac, Cointreau, orange juice, sparkling wine		7.40
Dirndl-Hugo the local variation		4.90
Martini Royal filled up with Frizzante		5.80
Aperol Veneziano filled up with Frizzante		4.90
Frizzante „Rosé“ / „Trocken“	0,1l	4.00
Sektcellerei Szigeti, Gols, Burgenland		
Grüner Veltliner sparkling wine Brut	0,1l	4.60
Sektcellerei Szigeti, Gols, Burgenland		
G.B. Tio Pepe Sherry extra dry	5 cl	5.40
Egger Premium / Zwickl - draught	0,3l	3.50

Austrian wine by the glass

Grüner Veltliner „Leon“	1/8l	4.20
Kremstal DAC Weingut Salomon Undhof, Krems, dry		
Riesling „David“	1/8l	4.60
Kremstal DAC Weingut Salomon Undhof, Krems, dry		
Sauvignon Blanc	1/8l	5.90
Weingut Markus Huber, Reichersdorf, Traisental, dry		
Weißwein-Cuvée „die St. Pöltnerin“	1/8l	4.40
Cuvée from Grüner Veltliner, Welschriesling and Riesling „Frauenzimmer“, 4 young wine-growers - 4 wine-growing regions Wachau-Traisental-Carnuntum-Neusiedlersee, dry		
Blaufränkisch	1/8l	4.60
Eisenberg DAC Weingut Jalits, Badersdorf, Südburgenland, dry		
Zweigelt „Klassik“	1/8l	4.60
Chorherren Klosterneuburg, Tattendorf, Thermenregion, dry		
Cuvée „Classic“	1/8l	4.60
Weingut Leopold Aumann, Tribuswinkel, Thermenregion dry		

A variety of selected Austrian wines can be found
in our wine list. Ask your waiter.

All prices in Euro inclusive of tax and all charges!

Starter

Beef Tartar of Austrian free-range beef, baked egg yolk, roasted onion-mayonnaise, king-oyster mushroom, brioche	12.00 A,C,G,M,O
Duo of duck smoked breast and liver mousse, baumkuchen, cassis-fig, sweet-and-sour pumpkin	13.00 A,C,G,O
Pumpkin & goat cheese terrine pumpkin panna cotta, baked pumpkin, cream of pumpkin seed oil	12.00 A,C,G,M,O

Soup

Cream of Hokkaido pumpkin soup mascarpone dumpling, pumpkin, pumpkin seed oil	6.00 A,C,G,O
Cream of red cabbage soup chestnut strudel, Brussel sprouts cream	6,00 A,C,G,H,O
Consommé of beef with root vegetables select from: calf's liver dumpling, semolina dumpling or sliced pancake	5.00 A,C,G,L,O

Seasonal - Game from Lower Austria

Ragout of "Traisentaler" venison curd cheese-bread dumpling, root vegetables & forest mushrooms, cream	22.00 A,C,G,O
Roast joint of young deer bacon quiche, field peas, juniper cream, cranberries	26.00 A,C,G,O
Medallions of wild boar red cabbage with apple, potato dumpling, savoy with bacon	24.00 A,C,G,O
Breast of pheasant wrapped in bacon, vegetable lentils, "Schupfnudeln", Brussel sprouts	24.00 A,C,G,M,O

Allergeninformation laut EU-LMIV 1169/2011



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Fish

Crispy filet of perch-pike	24.00
potato-leek roulade, dill-pumpkin, tangy horseradish foam	A,C,D,G,O
Prawn & Risotto	22.00
sauteed prawns, Parmesan cheese-risotto, spinach, carrot	B,D,G,O
Fried filet of "Traismaurer" trout	24.00
potato-chive puree, young vegetables, lemon & herb butter	A,D,G,O

Main course

Filet of free-range beef & prawn	Ladies cut 150 g	26.00
done medium or as requested, herbed butter noodles, apricot-chilli chutney	Gentlemen's cut 250 g	36.00
		A,B,C,G,M,O
Roast saddle of lamb		28.00
done medium, polenta dumpling, pointed pepper, beans		A,C,G,M,O
„Tafelspitz“ Viennese boiled veal		21.00
creamed spinach, roast potatoes, chive sauce, apple-horseradish sauce		A,C,G,L,M,O
Wiener Schnitzel		23.00
veal escalope, breaded and pan-fried, potato & lamb's lettuce salad, cranberries		A,C,G,M,O
Cordon Bleu		14.00
pork escalope, stuffed with ham & tasty "Emmentaler" cheese, parsley potatoes, cranberries		A,C,G,O
"Alt-Wiener Backfleisch"		24.00
slices of beef filet, seasoned with mustard & horseradish, breaded and pan-fried, parsley potatoes, creamy Chinese cabbage salad		A,C,G,M,O

Vegetarian & Vegan

Oven braised pumpkin - vegan	12.00
barley, silverbeet, pumpkin cream	A,O
Homemade curd cheese gnocchi	12.00
root vegetables, dried tomatoes, spinach, sheep's cheese	A,C,G,O

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Dessert

Homemade plum dumplings buttered bread crumbs, cinnamon cream, plum jam dumpling	2 pieces	8.00 A,C,G,O
Chestnut-walnut soufflé chocolate, sour cherry, nut ice cream, vanilla cream		9,00 A,C,G,H,O
Cheesecake-Tarte raspberry, meringue, caramel cream		8,00 A,C,G,O
Homemade Sacher cake whipped cream		5.00 A,C,G,O
Apple strudel raisins marinated in rum, whipped cream		5.00 A,C,G,O
Trio of Austrian cheese „Affineur“ cornelian cherry chutney, candied walnut, nut bread		9.00 A,G,H,O
With dessert & cheese we recommend:		
Beerenauslese Weingut Ziniel, St. Andrä am Zicksee, Neusiedlersee, sweet	5 cl	4.90

Coffee

Espresso - black / with milk	2.70
Double espresso - black / with milk	3.60
Espresso lengthened - black / with milk	3.30
Espresso Macchiato - espresso with milk foam	3.00
Melange - espresso lengthened with hot milk and milk foam	3.60
Cappuccino - espresso with fine milk foam	3.60
Latte Macchiato - espresso layered with hot milk and milk foam	3.60

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Non-alcoholic

Genussregion „Traisentaler Fruchtsäfte - Wein & Obstkultur Preiß



Jonagold apple juice / apple-carrot juice	0,25 l	4.20
Apricot fruit nectar / cornelian cherry fruit nectar	0,25 l	4.80
Mineral water sparkling / uncarbonated	0,33 l	3.40
Coca Cola / CC Light / CC Zero / Fanta / Sprite with fresh lemon juice	0,33 l	3.40 3.60
Mezzo Mix	0,33 l	3.40
Almdudler	0,35 l	3.40
Schweppes Tonic / Bitter Lemon / Ginger Ale	0,20 l	3.40
Rauch fruit juices	0,20 l	3.40
Rauch Fairtrade orange juice	0,20 l	3.40
fuzetea iced tea lemon & lemon grass, peach & hibiscus	0,33 l	3.40
Apple / orange juice	0,25 l	3.00
Apple / orange juice lengthened (kid's drink)	0,50 l	3.90



Beer

Egger Premium draught	0,20 l	2.80
	0,30 l	3.50
	0,50 l	4.20
Zwickl 1868 draught	0,30 l	3.50
	0,50 l	4.20
Erdinger Weißbier unfiltered	0,50 l	4.80
Egger Naturradler Zitrone	0,50 l	4.00
Radler Grapefruit	0,33 l	3.20
Egger Zisch non-alcoholic	0,50 l	3.60

House wine

Weingut Markus Huber, Reichersdorf, Traisental

Grüner Veltliner / Zweigelt	1/8l	3.10
Grüner Veltliner & Blauer Zweigelt lengthened	1/4l	3.30

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Coffee

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Espresso lengthened - black / with milk	3.30
Espresso Macchiato - espresso with milk foam	3.00
Melange - espresso lengthened with hot milk and milk foam	3.60
Cappuccino - espresso with fine milk foam	3.60
Latte Macchiato - espresso layered with hot milk and milk foam	3.60

Coffee specialities

Irish Coffee	6.80
double espresso with Irish Whiskey, brown sugar and lightly whipped cream	
Caffè Corretto	5.90
espresso mit Grappa	

All coffees & specialities can be also prepared
decaffeinated and with soy milk upon request!

Hot chocolate

Hot chocolate	3.60
Hot chocolate „Alt-Wien“ with 2 cl Rum and whipped cream	6.20

PURE Premium Tea Selection

in tea glass - served with lemon or milk	3.20
Klassik - composition of noble, selected black teas from Assam	
Darjeeling - elegant mixture of exquisite tea leaves from the premium gardens of Darjeeling	
Peppermint - selected peppermint from exclusive herb gardens	
Camomile - high quality, sun blessed camomile flowers	
Fruit tea with raspberry & hibiscus - a fruity-fresh sensation of taste	
Roibos with orange & caramel - mild-aromatic with creamy caramel aroma	
Green tea with lemon myrtle - fine-aromatic, lemon myrtle as artful refinement	

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Brandies · Grappa

Lustenau-Freihof Obstler, apricat, raspberry, Williams pear	2 cl	3.60
NONINO Grappa il Moscato	2 cl	4.80
POLI Grappa Sarpa Barrique	2 cl	4.80

Austrian noble brandies

Aged apple Gölles	2 cl	5.60
Aged prune, Gölles	2 cl	5.90
Heart cherry, Gölles	2 cl	6.40
Williams pear, Guglhof	2 cl	6.40
Apricot, Guglhof	2 cl	6.40
Raspberry „Vom ganz Guten“, Hämmerle	2 cl	6.40
Rowan berry, Pfau	2 cl	9.80
Organic blueberry, Schosser	2 cl	7.40
Elderberry, Schosser	2 cl	7.40

Cognac · Calvados · Armagnac

Remy Martin VSOP	4 cl	9.80
Remy Martin Coeur de Cognac	4 cl	14.00
intense aroma of ripe summer fruits and smooth, creamy texture, distinguish it clearly from other Cognacs.		
Martell Cordon Bleu	4 cl	24.00
Hennessy XO	4 cl	36.00
Delamain XO Pale and Dry	4 cl	22.00
Cles de Ducs Armagnac XO	4 cl	16.00

Liqueurs · Bitters

Drambuie	4 cl	7.90
Cointreau, Grand Marnier Cordon rouge	4 cl	7.40
Amaretto di Saronno	4 cl	5.60
Bailey's Irish Cream	4 cl	5.60
Jägermeister, Fernet Branca, Ramazotti	4 cl	5.60
Averna Amaro Siciliano	4 cl	5.60

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