

SMALL & DELIGHTFUL

LETTUCE HEARTS
peach - radish - peanuts
8

ROASTED BEETS
spinach - raspberries
homemade ricotta
12

CHILLED TOMATO ESSENCE
Vienna gin - melon - basil
8

PORCINI MUSHROOM CREAM SLICE
gooseberries - celery - herb salad
14

MARINATED SALMON TROUT
cucumber - lime - elderflower
14

GOOSE LIVER PARFAIT
smoked almonds - sour cherries
19

STEAK TARTARE
egg yolk - ricotta - sweet corn
18

STUFFED CUTTLEFISH
black pudding - turnips
caper raisin sauce
18

GREEN & BLUE

ROASTED CHANTERELLES
emmer porridge - summer truffles
romain lettuce - free range egg
21

SHEEP'S CHEESE SPAETZLE
crispy onions - plums - poppy seeds
17

PIKE PERCH
vegetable bolognese - colatura
parmesan
29

COD
bacon broth - mussels
braised cabbage - summer leek
26

HEART & SOUL

• Beef Broth •

bone marrow - boiled beef - lovage
root vegetables
*with salty pancake slices, liver
dumplings or ham dumplings*
6

Even during Eugene's times, beef broth was the national soup of Austria. If one had to decide on a single starter offered in a tavern, it would probably be a really good, strong beef broth.

• Roasted Calf's Liver •

fried onions - chive mashed potatoes
16

Roasted veal liver is one of the most popular dishes in Austria. It is also traditional to combine it with crispy onions and potato puree.

Viennese

• Fried Chicken •

potato cucumber salad
16

Fried chicken has been a classic Viennese cuisine since the 18th century and is often served with potato salad on the side. Less common but also very traditional, fried chicken can also be served with pumpkin seed oil marinated runner beans and chopped endive.

Original

• Wiener Schnitzel •

einkorn rice or parsley potatoes
21

Fables about the origin of one of the most well-known dishes are numerous. It is a fact that Wiener Schnitzel can be found in Austrian cookbooks dating back to the 18th century and should not be missing on any authentic Austrian restaurant menu.

• Galloway • Beef Goulash

gherkin - egg barley - salty bread stick
19

Created as a simple pastoral food, the goulash in its present form found its place in the Viennese cuisine in the 18th century. The original accompaniment to goulash from the days of Hungarian herdsmen was tarhonya, a mixture of noodles and rice. The most classic Viennese side dish for goulash was and remains to be a roll or a salty bread stick.

FIRE & FLAME

REGIONAL
FREE RANGE CHICKEN BREAST
Albufera sauce - currants
cauliflower bean cassoulet
22

BEEF TENDERLOIN
Café de Paris sauce - onion croquettes
porcini mushrooms
34

LAMB CHOPS
chilli pepper salsa
crispy potatoes
29

FARM & TABLE

BOA-Farm Pork Roast

juniper beer cabbage
bread tart - apricot jus
24



Please do not hesitate to contact our staff, if you have any questions about ingredients used, that may trigger allergies or intolerance.

All prices are in Euro including VAT.
Cover charge per person 3.50

Richard Leitner - Chef de Cuisine

Michael Fortner - General Manager



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