



Zu ebener Erde und erster Stock

The most romantic day of the year is today.
Enjoy the time with your loved ones and let us cook for you!
We have put together a special Valentine's Day menu, accompanied by matching wines
and rounded off with sweet delicacies.
The dishes can be ordered individually or as a menu.

3-course menu- 55 €

4-course menu- 65 €

Our homemade aperitifs

can be served with dry sparkling wine, vodka or Silva

Dirndlbeer spritz € 6.50

Elderflower Spritz € 6,50

Cover € 3,50

Pumpkin mince, homemade curd spread vegetarian

Starter

Sheep's cheese mousse with pumpkin seeds, paprika chilli jam and leaf salad 16€

or

Beef tartar with truffled rucola cream, leaf salad and toast 18€

or

Styrian starter salad with pumpkin seeds, croutons and seed oil 14€

or

Smoked trout mousse with beetroot, caviar and pepper carpaccio 16€

Viennese tradition meets modernity



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Soups

Beef consommé with semolina dumplings 10€

or

Carrot and ginger soup with croutons 10€

Main course

Catfish fillet on saffron risotto with creamy pakchoi and sorrel glaze
and lime butter 25€

or

Rabbit fillet with sesame seeds, lecho vegetables, truffled porcini mushroom potato roulade
and St. Laurenjus 25€

Dessert

Apple strudel with vanilla ice cream and whipped cream 14€

or

Pumpkinoil and vanilla parfait with berry roast and cinnamon topping 14€

or

Chocolate mousse with whipped cream and fruit toast 14€

or

Fruity sorbet with dry sparkling wine, Silva or vodka 10€

or

Traditional pancakes with apricot jam and a touch of rum 12€

or

Melty chocolate cake with chocolate sauce, whipped cream and fruit toast 14€

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