



Dear guests,

it is a great pleasure to welcome you to our restaurant. When preparing our exquisite dishes, we attach great importance to the use of exclusive, regional products. We pride ourselves on supporting short delivery routes and local producers to ensure you have an unrivaled dining experience.

In my role as host and chef de cuisine, i am very grateful to be able to welcome you here. All creations are gently prepared with the utmost care and refined at low temperatures to preserve the integrity of all ingredients and valuable vitamins.

We warmly welcome you and hope that you will spend an unforgettable time with us.

With culinary regards,
Christian Csermak

Our regional suppliers

Vegetables

Company Frisch & Rasch from Vienna

Meat

Butchery Wiesbauer Gourmet GmbH
from Vienna

Bread

Fa. Schmidl Bakery from Dürnstein,
Wachau

Fish

Cerny & Feinkost GmbH from Vienna

Dairy products

Only products with AMA quality seals

Pumpkin seed oil products

Pumpkin farmer Gutmann from Paldau

Eggs

Eierhof Werkovitz, Drassmarkt, organic





Aperitif to start

Also possible with dry
sparkling wine, vodka
or Silva

HOMEMADE DIRNDLBERRY-SPRITZ

6,9

HOMEMADE ELDERFLOWER-SPRITZ

6,9

NEGRONI

Vermouth Rosso, Gin, Campari

12,5

APEROL SPRITZ

Aperolliqueur, Prosecco, Soda

6,6

HUGO

Elderflowersirup, Prosecco, Soda, Mint

6,3

AUGUSTINER BRÄU 0,5

4,9

PLACE SETTING

Pumpkin seed mince / homemade vegetarian
curd cheese spread with pastry

3,2



Our recommendation for
the
best experience

3 - C O U R S E - M E N U

Starter
Main course
Dessert
50

with wine accompaniment +15
(1 glas per course)



4 - C O U R S E - M E N U

Soup
Starter
Main course
Dessert
55

with wine accompaniment +20
(1 glas per course)



Salads

SEASONAL SALAD "STYRIAN"

pumpkin seed oil & pumpkin seed croutons A,G,H,J

8,5

MIXED SIDE SALAD

with pumpkin seed oil H,J

5,9

Soup

SEASONAL DELICACY CREAM SOUP

G,I

6,5

TRADITIONAL OLD VIENNESE SOUP POT

with baked marrow bread A,I

8,9

HEARTY TAFELSPITZ BOUILLON

with Viennese garnish of your choice A,C,G,I

5,7

Starters

FETA CHEESE WASABI TERRINE

with avocado, paprika & fine pear chutney G,H

13,9

BEEFSTEAK TATAR

made of tender fillet of beef, with rocket cream
& buttered toast A,G

15,1

SMOKED TROUT MOUSSE

on paprika carpaccio, caviar, beetroot and leaf salad D,G

14,2



Main courses

RABBIT FILLET WITH ASPARAGUS

Porcini mushroom potato roulade and St. Laurenjus A,C,G,K
25

ORIGINAL WIENER SCHNITZEL

of veal with with two kinds of potatoes A,C,G
23

BOILED BEEF

with creamed spinach, rösti, chive sauce and apple-horseradish G,I
23,5

SPINAT-SHEEP'S CHEESE PANCAKES

with paprikacream, chive sauce and leaf salad A,C,G
17,8

CATFISH FILLET WITH ASPARAGUS RISOTTO

creamy pak choi and lime butter A,D,G
25

Dessert

FRUITY SORBET

with dry sparkling wine, Silva or vodka A
12,5

VIENNESE KAISERSCHMARRN

with applesauce & plum roaster A,C,G
13,5

LIQUID CHOCOLATE CAKE

with roasted berries & whipped cream A,C,G
9,8

AUSTRIAN PANCAKES

with homemade curd cream or
Apricot jam with a hint of rum A,C,G
7,9

SEED OIL AND VANILLA PARFAIT

with fruit roaster & whipped cream A,C,G
13,5

our
guests'
favourite