





you.
have the choice

you.
need a petit plate

Hummus 	6
<i>Taggiasca Olives Pita bread</i>	
Edamame 	6
<i>Lemon Mayo Fleur de Sel</i>	
Pimentos de Patron 	6
<i>Fleur de Sel</i>	
Oyster	4,50
<i>Fine de Clair Lemon Champagne Vinaigrette</i>	
Mini Beef Tartar	8,50
<i>Cresse</i>	
Octopus a la Gallega	14,50
<i>Violet Potatoes Aioli Smoked Bell Pepper</i>	
Baguette 	6
<i>Rock Salt of Pumpkin Seeds Spread of Chives</i>	

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Tomato Soup ♡ <i>Native Olive Oil Basil</i>	13
Clear Consommé of Beef <i>Sliced Pancake Vegetables</i>	13
Creamy Pumpkin Soup ♡ <i>Styrian Pumpkin Seed Oil</i>	12
YOU Caesar <i>Romaine Lettuce 6-month-old Granformaggio Cheese Tomatoes</i> ♡ <i>with Chicken</i> <i>with Shrimps</i>	12 20 21
Savarin ♡ <i>Red Beet Savarin Fresh Smoked Goat Cheese Spinach- Pignoli Espuma Apple Chutney</i>	17
Ceviche <i>of Salmon Fillet Aji Amarillo Coulis Cream of Avocado Red Onion Coriander Black Sesame Chili</i>	18
Beef Tartar <i>Hand cut Simmentaler young beef Marinated Mushrooms Mayonnaise of Veal Gravy Oven Physalis Mustard Caviar Sour Dough Bread</i>	19

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are very hungry

Cashew Wok ♡

Pan Fried Wok Vegetables | Mushrooms | Sprouts | Snow Peas ♡ 18
Sprouts | Bell Pepper | Kaffir Lime Rice 26
with Chicken 26
with Shrimps 27

Creamy Coconut Curry Masala

Sauce of Coconut | Fenugreek | Baked Potatoes | Pea Pods | Crispy Onion ♡ 18
with Chicken 26
with Shrimps 27

Bread It! Schnitzel?

Austrian veal cutlet | pan fried potatoes | Lingonberry jam | Lemon 28

“Schlipfkrapfen” ♡

Filled with | Mushrooms | Chili | Koriander | Sesame 22

Classic Clubhouse Sandwich

Chicken | Bacon | Tomatoes | Salad | Egg | French Fries 19

Brioche Burger

*Austrian Wagyu Beef | Brioche bun | Cheese | Salad | Tomatoes | French Fries |
Truffle-Mayonnaise* 27

Styrian Corn-Chicken breast

Carrot | Puree & Braised | Polenta 26

Filet of salmon trout fried 300g

Gut Dornau 38

Simmental Beef from the Mostviertel

Tagliata | Port Shallots | Baked Potatoe Mille-Feuille 32

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To share for **you.**


Octopus <i>Pan fried with aromatics</i>	29
Shrimps 8/12 500g <i>Fried with the shell Oven Baguette</i>	41
Tomahawk Steak ca. 400g – 1000g <i>From Austria Sea salt</i>	tba
Sides & Vegetables per portion <i>Fried mini asparagus & Sesame</i> <i>French fries or Sweet Potato Fries</i> <i>Potatoes & parsley</i> <i>Wild Broccoli & Pine nuts</i> <i>Fried vegetables Shallots Herbs</i> <i>Aromatic Jasmin rice</i> <i>Small mixed salad with cucumber Tomatoes</i>	7
Sauce per portion <i>Veal jus with dark port wine</i> <i>Aioli</i> <i>Smokey BBQ</i>	3

you. are still small

Veal Schnitzel <i>French Fries</i>	12
Pasta  <i>Tomato sauce</i>	10

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Never Chocolate Frozened Regional & Exotic Champagner Infusion	6
Hugo  Lemon Kaviar Mint Crumble Creamy Foam Elderflower Ice Cream	13
Inspiration Raspberry <i>Chocolate Tart</i>	14
Café Gourmet au Lait Baked Crostino Coffee Crumble Foam of Milk & Ice Amarettocrema	13
Cheese selection <i>3 sorts of affineur cheese Fig Mustard Blue Grapes Walnuts</i>	18