

## **LUNCH MENU**

### **BUSINESS LUNCH 24.00**

Daily changing – Tuesday to Friday from 12:00 to 2:30 PM

### **STARTERS & SOUPS**

- Romaine lettuce with pecorino 13.00  
Two variations of red beet, fig, and Greek herb yogurt 17.00  
Mixed leaf salads with vegetables and caramelized nuts 17.00  
Burratina with basil oil, cress salad, and pickled tomatoes 18.00  
Scallop with celery, bouillabaisse and caviar 20.00
- Beef broth with three different garnishes 15.00  
Carrot-orange cream soup with carrot straw 15.00

### **PASTA AND INTERMEDIATE DISHES**

- Homemade Ricotta Gnocchi with Sous Vide Cooked Root Vegetables & Pine Nuts 28.00  
Crispy melanzane on potato cream with sheep's cheese 28.00

### **MAIN DISHES**

- Grilled ½ Barbarie duck with Szechuan pepper plums and broccoli 38.00  
Surf 'n Turf of Black Angus with root vegetables and sweet potato 48.00  
Wiener schnitzel with parsley potatoes and lingonberries 30.00  
Stuffed sea bream fillet on zucchini-artichoke vegetables 34.00  
Wild-caught pike-perch fillet on spicy beets with sesame 36.00  
Alpine char on Fregola Sarda risotto 38.00

### **COVER**

Homemade dukkah and olive oil with great potato bread  
from "Joseph Brot" per person 4.00

\*Please note that we can only issue the invoice by the table

Our sales staff will inform you about allergenic ingredients in our products and will be happy to advise you  
**IMPORTANT INFORMATION ABOUT ALLERGENS**

The labeling of the 14 main allergens is done according to the legal requirements (EU Food Regulation 1169/2011).  
There are also other substances that can cause food allergies or intolerances. Despite careful preparation of our dishes may contain traces of other substances used in the production process of the kitchen, in addition to the labeled ingredients. For the detailed card with the allergenic substances ask our staff, we will be happy to advise you.

### APERITIF

Champagner Arnould Rosé Brut 0.1l	21.00	Lillet rosé	9.50
Willi Bründlmayer Winzersekt Brut 0,1l	14.00	Veneziano	9.50
Prosecco Sacchetto 0,1l	7.40	Limoncello Spritz	9.50

### WINE BY GLASS 0.1L

#### WHITE

2023 Grüner Veltliner Schelli Blanc	7.20
Martin Nigl, Kremstal	
2023 Sauvignon Blanc	9.30
Martin Nigl, Kremstal	
2023 Riesling Urgestein	9.00
Weingut Leindl, Kamptal	

#### RED

2021 Cuvée Sepp Rouge (ZW/BF/ME)	8.50
Hans Schwarz, Burgenland	
2018 Blaufränkisch	8.90
Uwe Schiefer, Burgenland	
2013 Merlot Mikrokosmos	8.60
Ernst Triebaumer, Burgenland	

#### ROSÉ

2023 Vom Zweigelt	6.30
Willi Bründlmayer, Niederösterreich	

#### DESSERT WINE

2020 Beerenauslese Cuvée	11.00
Kracher, Burgenland	

### NON-ALCOHOLIC BY GLASS 0.1L

Riesling EINS-ZWEIZERO	8.00	THEZERO Sparkling Blanc	8.40
Leitz, Rheingau, Germany		Alpdrinks, Reinthal, Vorarlberg	

### JUICES&NON-ALCOHOLIC

Vöslauer sparkling 0.33l/0.75l	3.90/6.90
Vöslauer still 0.33l/0.75l	3.90/6.90
Mint lime water 1l	4.90
Carafe of water 1l	3.00
(free with a bottle of wine/sparkling wine)	
Freshly squeezed orange juice 0.2l	5.80
Apple juice 0.2l	3.80
Apple juice sparkling 0.2l/0.5l	3.60/4.90
Apple juice with water 0.2l/0.5l	2.70/4.40
Rauch juices 0.2l à	5.00
(mango, currant, apricot, tomato, apple)	
Surcharge for 0.5l with Water/Soda	0.30/0.70
Red Bull Classic und Sugar free	5.00
Coca Cola, Coca Cola light 0.2l à	4.50
Lemonade 0.25l à	4.50
Ginger Ale, Tonic, Bitter Lemon	
Makava delighted organic ice-tea	5.00

### BEER

Trumer Pils 0.2l/0.3l	3.70/4.90
Trumer Radler 0.33l	4.90
„Die Weisse“ 0.33l	4.90
Trumer „Freispiel“ 0.33l (AF)	5.00
Hopfenspiel 0.33l	5.00
Die Weisse non-alcoholic 0,5l	6.00

### ILLY CAFFÈ

Espresso	3.70
Espresso doppio	5.50
Espresso Macchiato	3.80
Black Coffee	4.20
Cappuccino	5.30
Café Latte	5.80
Irish Coffee	9.80
Hot chocolate with whipped cream	6.80

### DAMMANN FRÈRES TEE

various selection	4.90
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