

## LUNCH MENU

### BUSINESS LUNCH 24.00

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

### STARTERS & SOUPS

- Romaine Lettuce Salad with Pecorino 13.00
- Tuna marinated in Sesame and Soy on shaved Asparagus with Wasabi Aioli 22.00
- Spring Salad with fresh Wild Herbs and baked Organic Egg 17.00
- Burratina with marinated Tomatoes and Garden Cress Salad 18.00
- Beetroot and Radishes on Greek Herb Yogurt with Fig 18.00
- Scallop with Celery, Bouillabaisse and Caviar 20.00
- Asparagus Cream Soup with Green Asparagus 15.00
- Beef Broth with fine Vegetables, Semolina Dumpling, and Liver Dumpling 15.00

### PASTA AND INTERMEDIATE DISHES

- Stuffed Agnolotti with Truffled Mushroom Ragout and Marsh Spinach 28.00
- Crispy Eggplant on Potato Cream and Sheep's Cheese 28.00
- White Solo-Asparagus with Morel Mushroom Ragout 28.00

### MAIN DISHES

- ½ Barbaric Duck with Szechuan Pepper Plums and Broccoli 38.00
- Filet Steak Surf & Turf with Red Prawn, Grilled Vegetables, and Sweet Potatoes 49.00
- Black Halibut Fillet on Tomato-Asparagus Salsa 42.00
- Wiener Schnitzel with Lingonberries and Parsley Potatoes 30.00
- Stuffed Sea Bream Fillet on Mediterranean Artichoke Vegetables 34.00
- Smoked Paprika Risotto with Grilled Octopus 34.00
- Braised Lamb Shank with White Polenta and Cipolla Onions 36.00
- Australian Short Ribs with Chimichurri and Parmesan Potatoes 45.00

### 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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