

It's all about the View

FESTSPIEL MENU

GRILLED SCALLOP on artichoke cream with king oyster mushrooms
2023 Liebedich (Grüner Veltliner) - Peter Veyder-Malberg, Spitz, Wachau

BEEF FILET "ROSSINI" with Pommes Anna and broccolini
2013 Comondor (Merlot/Blaufränkisch) - Hans & Anita Nittnaus, Gols, Burgenland

MARINATED BERRIES on Spanish meringue with strawberry-mint ice cream
2021 Eiswein Grüner Veltliner - Martin Nigl

79,- per person | + 50,- wine pairing

STARTERS

CAESAR SALAD with Pecorino and Speck	18,00
BURRATA with tomatoes, anchovies, and basil	20,00
VITELLO TONNATO of milk-fed veal with cedri and capers	22,00
RED PRAWNS on mango-pineapple chutney and hazelnuts	23,00
SUMMER SALAD with vegetables and chanterelle mushrooms	19,00

VEGETARIANS

PARMIGIANA with herb salad	28,00
ZUCCHINI BLOSSOMS with pineapple-tomato risotto	34,00
AGNOLOTTI with ricotta on romesco cream and sage butter	28,00
BAKED EGGPLANT with Abersee sheep's cheese and mashed potatoes	28,00

MAINS

ENTRECÔTE OF BLACK ANGUS with Haricots verts with bacon	48,00
WIENER SCHNITZEL of veal with parsley potatoes and lingonberries	36,00
MILK-FED VEAL CHOP with summer mushroom ragout	42,00
GRILLED OCTOPUS on smoked paprika risotto and Parmesan chips	38,00
PIKE-PERCH with summer vegetables	38,00
WILD-CAUGHT TURBOT with broccoli and vineyard peach	42,00

SOUPS

GAZPACHO of garden tomatoes and watermelon	15,00
PORCINI BOUILLON with mushroom strudel	15,00
TOMATO FISH SOUP	18,00

SIDES each 8,00

PIMENTO RISOTTO	GRILLED VEGETABLES
POTATO GRATIN	MUSHROOM TART
FRENCH FRIES	LEAF SPINACH

COVER Homemade dukkah, olive oil, Joseph bread - per person 4.00

*Please note that we can only issue bills per table. All prices are in euros, including taxes and charges, but excluding tips.

Important Allergy Information:
The labeling of the 14 main allergens is carried out in accordance with legal regulations – EU Food Information Regulation 1169/2011
In addition, there are other substances that may cause food allergies or intolerances. For a detailed allergen menu, please ask our staff.

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APÉRITIF

VENEZIANO Prosecco, Aperol, Soda	9,90	CAMPARI SODA		7,50
NEGRONI SBAGLIATO Contratto Vermouth Rosso, Campari, Prosecco	14,00	WILLI BRÜNDLMAYER WINZERSEKT	Rosé 0.1l	14,00
LIMONCELLO SPRITZ Limoncello Pallini, Prosecco, Soda	9,90	CHAMPAGNE ARNOULD	Brut 0.1l	22,00
		PROSECCO SACCHETTO	0.1l	7,90

WINES BY THE GLASS - 0,1l

WHITE

RED

2023	SCHELLI BLANC - GRÜNER VELTLINER Martin Nigl, Kremstal	7,60	2021	CUVÉE SEPP ROUGE (ZW/BF/ME) Hans Schwarz, Burgenland	8,50
2023	SAUVIGNON BLANC Weingut Tement, Berghausen	9,30	2020	PINOT NOIR Christian Fischer, Burgenland	8,00
2023	RIESLING URGESTEIN Weingut Leindl, Kamptal	9,00	2022	PANNOBILE Claus Preisinger, Burgenland	11,20

0% ALTERNATIVES - 0,1l

AF LIMONCELLO SPRITZ LimonZero, Tonic Water	9,90
SPARKLING TEA BLÅ Sparkling Tea Company	7,90
FLEIN TRAUBENSAFT VOM SAUVIGNON BLANC 2024 Gross & Gross - Geschwister und der Wein	8,30

WE RECOMMEND

SLOEBERRY GIN TONIC - 16,00 Reisetbauer, Blue Gin		2023 ROSÉ ROSALIE - OTT - 7,90 Weingut Bernhard Ott, Wagram
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ALCOHOL-FREE BEVERAGES

BEER

VÖSLAUER Sparkling/Still	0,33l 0,75l	3,90 6,90	TRUMER PILS	0,2l/0,3l	3,70/4,90
MINT-LIME-WATER	1l	4,90	DIE WEISSE	0,33l	4,90
CARAFE OF WATER (free with a bottle of wine)	1l	3,00	TRUMER „FREISPIEL“	0,33l	5,00
			DIE WEISSE ALKOHOLFREE	0,33l	6,00

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