

MENU M32

CURED MACKEREL in herb marinade with bread chips and basil - 24,00

2021 "Lamm" Grüner Veltliner Reserve – Johannes Hirsch, Kamptal

SADDLE OF GOLDEGG VENISON Pumpkin purée, autumn mushrooms, black walnuts - 48,00

2019 Blaufränkisch "Weinberg" – Wachter & Wiesler

BLACKBERRY NOCKN (dumplings) with cinnamon cream - 12,00

2020 Beerenauslese Cuvée – Alois Kracher

Menu 74,00 per person | + 50,00 wine pairing

STARTERS

HOKKAIDO PUMPKIN SALAD with Pine nuts and feta	20,00
SALMON TARTAR with yellow and red beets and pea cress	22,00
VITELLO TONNATO of milk-fed veal with lemon and capers	22,00
BURRATA with Anchovies, Tomatoes, and Basil	20,00
LEAF SALAD WITH PICKLED VEGETABLES and King Oyster Mushrooms	19,00

VEGETARIANS

FREGOLA SARDA with broccoli and feta crumble	28,00
RICOTTA AGNOLOTTI with chanterelles and olives	28,00
BAKED EGGPLANT with Abersee sheep's cheese and mashed potatoes	28,00
BAKED MUSHROOM RAGOUT with pumpkin cabbage	28,00

MAINS

ENTRECÔTE OF BLACK ANGUS with Tropea onions and bell pepper vegetables	48,00
WIENER SCHNITZEL of veal with parsley potatoes and lingonberries	36,00
BRAISED BOILED BEEF (TAFELSPITZ) with creamy polenta	42,00
M32 GNOCCHI with pumpkin and pastrami	38,00
OCTOPUS with radicchio risotto	38,00
REINANKE (WHITEFISH) with autumn vegetables	42,00
FISH & CHIPS with mushy peas and tartar sauce	38,00

SOUPS

PUMPKIN BOUILLON with ravioli and crispy pumpkin	15,00
SHRIMP COCONUT SOUP with shrimp and fish garnish	18,00
PORCINI BOUILLON with mushroom strudel	15,00

SIDES each 8,00

ROSEMARY POTATOES	AUTUMN VEGETABLES
PIMENTO RISOTTO	TRUFFLE TAGLIOLINI
FRENCH FRIES	PUMPKIN GNOCCHI

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.

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 ANTONIN PEHU 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
--	--	--

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 ALKOHLFREE	0,33l	6,00

All prices are in euros, including taxes and duties, excluding tip.