

REFRESHMENT

Vintner´s Sparkling
Organic white or rosé

Kellerei Anobis
0,1 l 9

La Chouffe
Golden Ale from Belgium
0,33 l 7,5

Wachauer Johann
Homemade Apricot Syrup
Frizzante / Soda / Mint
0,12 l 8,5

Limoncello Spritz
Limoncello / Prosecco / Soda / Lemon
0,24 l 9

Tea Royal No. 9 rosé
Maison Royal
1/8 l 6,5

Vibrante Sprizz
Martini Vibrante / Grapefruit / Soda
0,24 l 8,5

GLASS OF JOY

1/8 l

Grüner Veltliner
Terrassen 2023 BIO
Jurtschitsch / Langenlois
Kamptal 5,2

Riesling
vom Schloss 2023 BIO
Graf Hardegg / Seefeld-Kadolz
Weinviertel 6,3

Wiener Gemischter Satz
DAC 2023 BIO
Christ / Jedlersdorf
Wien 5,2

Chardonnay
Felsenstein 2023 BIO
Braunstein / Purbach
Leithaberg 5,9

Sauvignon blanc
DAC 2023 BIO
Leitner / Ilztal
Vulkanland 6,1

Zweigelt rosé 2023 BIO
Bründlmayer / Langenlois
Kamptal 5,9

Carnuntum DAC 2023 BIO
Payr / Höflein
Carnuntum 5,2

Syrah reserve 2022
Ceel / Rust
Leithaberg 6,3

Pinot noir 2023 BIO
G & H Heinrich / Gols
Neusiedlersee 6,3

Chateau Pindefleurs 2020
St. Émilion Grand Cru
Bordeaux 7,8

Beerenauslese 2023 BIO
1/16
Feiler Artinger / Rust
Leithaberg 5,2

Eiswein 2022
1/16
Kracher Liliac / Transsylvanien
Rumänien 6,3

Late Bottle Vintage 2019
1/16
Taylor´s / Vila Nova de Gaia
Portugal 5,2

ROUGE & NOIR

Cauliflower ACH
Smoked almond / egg yok / herb
18

Label Rouge Salmon DGLM
Beet root salt-orange / Castelfranco
23

Cream of chestnut soup AGLO
Port-quince / brioche
14

Beef Broth ACGL
Semolina / roots / lovage
14

Truffled Ravioli ACGL
Spinach / celeriac / pecorino
24

Sirloin Cut LMO
Swiss cabbage / potatoes / parsnip
34

Fillet of Char DGLO
Turnip / beurre blanc / parsley oil
32

Gingerbread Crème Brulée ACGHO
Cherry / vanilla cookie / Ceylon cinnamon
16

Nougat ACGH
Tangerine / hazelnut / fir tip honey
16

Variation of Cheese ACGHMO
Fruit bread / fig mustard
16

Cover Charge
Bread, Fudas Olive Oil and Olives
4

3-Course 57
4-Course 69
6-Course (Carte Blanche) 86

DELUXE x CASINO 5 Course with Voucher
DINNER & CASINO 4 Course with Voucher
GENUSS & CASINO 2 Course with Voucher



Our Partners

Meat
Fleischbank Höllerschmid, Etdorf
Sweet Water Fish
Gut Dornau, Leobersdorf
Sea Fish and Sea Food
Eishken Estate, Wien
Free Range Eggs
Geflügelhof Muhr, Gallbrunn
Dairies with AMA Seal
Transgourmet, Brunn
Cheese
Stefan Gruber, kaes.at
Fruits and Vegetables
Wiesenland, Wien

STARTER

Tatar of Organic Beef CDGMP
fries / chili mayo / herb salad
21

Rivertrout ADGM
Turnip / caviar
Butter milk / lettuce
19

Carrot HL
Grapefruit / fennel
hazelnut
13

Lemongrass-Fish soup ABDFLN
Shitake / Pok Choy / Cilantro
16

MAINS

Fillet of Salmon Trout ADFGLO
Dashi / parsnip
Apple / buck wheat
32

Fillet of Organic Beef ACGLO
Potatoe Tree Cake / shallots
Black salsify / Forticus
48

Original Wiener Schnitzel ACG
Parsley Potatoes
Cranberries / Lemon
34

Open Raviolo ACGHLO
Pumpkin / sage
Belper Knolle
29

SIDES

Mediterranean Vegetables GL
7

French fries with
Truffle mayonnaise
9

Sweet Potato Fries
7

Mixed Salad LMO
7

Basmati rice
7

CHEESE & DESSERT

Gingerbread Crème Brulée ACGHO
Cherry / vanilla cookie / Ceylon cinnamon
16

Nougat ACGH
Tangerine / hazelnut / fir tip honey
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DIGESTIF

Espresso Martini
19

Ziegler Wild Cherry No.1
2cl 15

Gölles Matured Plum
2cl 8

Grappa Poli di Poli Moscato
2cl 9

On the previous pages all offered dishes are listed together with single letter abbreviations referring to the contained allergens in according with the "allergen information enactment 175" from July 10, 2014. The following list includes all 14 allergens and their abbreviations: A:Cereals containing gluten and products made from it; B:Shellfish and products made from it; C:Eggs from poultry and products made from it (excluding fish gelatine); E:Peanuts and products made from it; F:Soy beans and products made from it; G:Milk from mammals and milk products (including lactose); H:Nuts of all kinds and products made from it; L:Celery/celeriac and products made from it; M:Mustard and products made from it; N:Sesame seeds and products made from it; O:Sulfur and sulfites; P:Lupines and products made from it; R:Mollusks like e.g. snails, mussels, squids, octopus, etc. and products made from it;In spite of all care exercised during the production of all dishes and with regard to labelling the individual dishes with their respective -allergens, our guests are kindly requested to inform the service staff at the -beginning of their meal about any allergies they might have.Upon request, some dishes can possibly be produced omitting some allergenic ingredients.