REFRESHMENT

Vintner's Sparkling Organic white or rosé

Kellerei Anobis 0,1 | La Chouffe

Golden Ale from Belgium 0,33 l 7.5

Wachauer Johann

Homemade Apricot Syrup Frizzante | Soda | Mint 0,12 | 8,5

Limoncello Spritz

Limoncello | Prosecco | Soda | Lemon 0,24 |

Tea Royal No. 9 rosé

Maison Royal 1/8 I

Vibrante Sprizz

Martini Vibrante | Grapefruit | Soda 8.5

GLASS OF JOY

1/8 I

Grüner Veltliner Terrassen 2023 BIO

Jurtschitsch | Langenlois Kamptal 5,2

Riesling

vom Schloss 2023 BIO Graf Hardegg | Seefeld-Kadolz

Wiener Gemischter Satz

Weinviertel

DAC 2023 BIO

Christ | Jedlersdorf Wien 5,2

Chardonnay

Felsenstein 2023 BIO

Braunstein | Purbach Leithaberg

Sauvignon blanc **DAC 2023 BIO**

Leitner | Ilztal Vulkanland

Zweigelt rosé 2023 BIO Bründlmayer | Langenlois

Kamptal 5,9

5,2

Carnuntum DAC 2023 BIO Payr | Höflein Carnuntum

Syrah reserve 2022

Ceel | Rust

6,3 Leithaberg

Pinot noir 2023 BIO

G & H Heinrich | Gols Neusiedlersee 6,3

Chateau Pindefleurs 2020

St. Èmilion Grand Cru Bordeaux

Beerenauslese 2023 BIO

1/16

Feiler Artinger | Rust Leithaberg

Eiswein 2022

1/16

Kracher Liliac | Transsylvanien

Rumänien 6,3

Late Bottle Vintage 2019

Taylor's | Vila Nova de Gaia Portugal 5,2

ROUGE & NOIR

Beet Root GHO

Goat cheese | Sweet wine | Borage 18

Carpaccio of beef CGM

Porcini | Grana Padano | Herb salad



Pumpkin Soup AGLO Curry | Panipuri 14

Beef Broth ACLO

Root vegetables | Agnolotti



Celeriac AGHLO Pear | Velouté | fermented Garlic 24

Pork cheeks AGFLOP

Young cabbage | Yams | Miso 34

Loup de Mer ADGLO

Capers | Lime | Agria Potatoes



Potato Noodles ACO Plum | Poppy Seeds | Vanilla 16

Chocolate ACGHNO

Blueberries | Macadamia | Timut Pepper

Variation of Cheese CGHMO

Fruit bread | fig mustard 16

Cover Charge

Bread, Fudas Olive Oil and Olives

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, Etzdorf 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

<u>STARTER</u>

Tatar of Organic Beef ACDGLMO

Mustard seeds | egg yok | Aioli

Asia Salad ABEFLN

Tempura Prawns | Sprouts Cilantro | Sesame

Falafel

Humus | Grenadine seeds Pita | Parsley

Lemongrass-Fish soup ABDFLN

Enoki | Pok Choy | Cilantro

MAINS

Fillet of Char DGLO

Potatoes | Leek Tarragon | Beurre blanc

Fillet of Organic Beef ACGLO

Celeriac | wild Broccoli Truffled Potato ball

Original Wiener Schnitzel ACG

Parsley Potatoes Cranberries | Lemon

Fregola Sarda con Gamberi ABGLO

Pepperonatacream Chili | Basil 29

SIDES

Mediterranean Vegetables GL

French fries with Truffle mayonnaise

Sweet Potato Fries

Mixed Salad LMO

Basmati rice

CHEESE & DESSERT

Potato Noodles ACGHPO Plum | Poppy seeds | Vanilla

Chocolate ACGHPO

Blueberries | Macadamia | Timut Pepper

Variation of Cheese CGHMO Fruit bread | fig mustard

DIGESTIF

Espresso Martini

Ziegler Wild Cherry No.1 2cl

Gölles Matured Plum

Grappa Poli di Poli Moscato 2cl

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; D:Fish and products made from it (excluding fish gelatine); E:Peanuts and products made from it; F:Soy beans and products made from it; C:Eggs from poultry 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.