

REFRESHMENT

Vintner´s Sparkling  
Organic white or rosé  
Kellerei Anobis  
0,1 l 9

Quince Spritz  
Homemade quince Syrup  
Frizzante / Soda / thyme  
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

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

Jerusalem Artichoke ACGH  
Almond milk / egg yok / spelt  
18

„Tafelspitz“ CGHLM  
Roots / mustard / horse radish  
23

Cream of potato soup GLO  
Shimeji / beurre noisette  
14

Fish soup ABDLO  
Fregola / dill  
14

Barley AGLO  
Pumpkin / pumpkin seed oil / cheese  
24

Braised beef AGLNO  
Parsley root / Ponzu / swiss chard  
34

Red Snapper DGLO  
Celery / fennel / passionsfruit  
32

Torta Caprese CGHOP  
Almond / cherries  
16

Brioche ACGHO  
Pear / Finger Lime / butter milk  
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, 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

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  
16

Variation of Cheese ACGHMO  
Fruit bread / fig mustard  
16

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; 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; 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.