

REFRESHMENT

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

Moscato Passione
Moscato d´Asti / Passion fruit
Soda / lime
0,15 l 9

Limoncello Sprizz
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 2025 BIO
Jurtschitsch / Langenlois
Kamptal 5,2

Riesling
vom Schloss 2024 BIO
Graf Hardegg / Seefeld-Kadolz
Weinviertel 6,3

Wiener Gemischter Satz
DAC 2025 BIO
Christ / Jedlersdorf
Wien 5,2

Chardonnay
Felsenstein 2024 BIO
Braunstein / Purbach
Leithaberg 5,9

Sauvignon blanc
DAC 2024 BIO
Leitner / Ilztal
Vulkanland 6,1

Zweigelt rosé 2025 BIO
Bründlmayer / Langenlois
Kamptal 5,9

Carnuntum DAC 2024 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 Pindfleurs 2021
St. Émilion Grand Cru
Bordeaux 7,8

Vigna Senza Nome 2025
Braida / Asti
Piemont 7,5

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

Moscato de Setubal 2021
1/16
Horacio Simoes / Setubal
Portugal 6,3

Late Bottle Vintage 2020
1/16
Taylor´s / Vila Nova de Gaia
Portugal 5,2

ROUGE & NOIR

Asparagus ^{GLO}
Nori / leek / cress

or
Mackerel ^D
pepper / onion / black olive



Cream of turnip soup ^{GLO}
chervil / millet / beurre noisette

or
Soup of white onion ^{DFL}
maitake / hamachi / yuzu



Organic Egg ^{CGLO}
cream of potato / morell / spinach

or
Roast round of veal ^{ACGLO}
asparagus / peas / curd cheese

or
Black Halibut ^{DGLO}
tomatoes / fennel / Beluga lentils



Rhubarb ^{ACGOP}
White chocolate / lemon thyme
Moscato d´Asti

or
Strawberry ^{ACGP}
Coconut / dark chocolate / Vanilla

or
Variation of Cheese ^{ACGHMO}
Fruit bread / fig mustard

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



UNSERE LIEFERANTEN

Meat

Fleischbank Höllerschmid, Etzdorf
Sweet Water Fish

Gut Dornau, Leobersdorf
Sea fish and Sea food
Eishken Estate, Wien

Free Range eggs & Organic eggs
Geflügelhof Muhr, Gallbrunn

Diaries with AMA-Seal
Transgourmet, Brunn

Bread

Müller & Gartner, Groß-Enzersdorf
Cheese

Stefan Gruber, kaes.at
Fruits & Vegetables

Wiesenland, Wien
Potatoes and onions

Johannes Fiedler, Sitzendorf
Asparagus

Familie Brandenstein, Schöfeld

STARTER

Tatar of Organic Beef ^{CDGMP}
Avocado / herb salad / toast
23

Hamachi ^{CDFM}
Ponzu / myoga / radish
23

Beets ^{AGHLM}
Cous Cous / hazelnuts / yoghurt
14

Beef Broth ^{ACGLO}
Cheese loaf / onion / chive
16

MAINS

Seabass ^{ADGLO}
Barley / Spinach / salt-lemon
34

Fillet of Organic Beef ^{ACGLO}
polenta / onion / peas
48

Original Wiener Schnitzel ^{ACG}
Parsley Potatoes
Cranberries / Lemon
34

Cauliflower ^{ACGHL}
Cheak peas / curry
pear
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

Rhubarb ^{ACGOP}
White chocolate / lemon thyme
Moscato d´Asti
16

Strawberry ^{ACGP}
Coconut / dark chocolate / vanilla
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