

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

Welschriesling
DAC 2024 BIO
Sattlerhof / Gamlitz
Südsteiermark 6,1

Furmint
vom Sandstein 2023 BIO
Herrenhof Lambrecht
Markt Hartmannsdorf
Vulkanland 7,2

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

Chardonnay
Felsenstein 2024 BIO
Braunstein / Purbach
Leithaberg 5,9

Grand Bateau 2024
Chateau Beychevelle / St. Julien
Bordeaux 5,5

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 Pindefleurs 2021
St. Émilion Grand Cru
Bordeaux 7,8

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

Lettuce ACFG
tofu / line seeds / parsley
21
Whitefish DGL
Granny Smith / celery / horse radish
23

Ajo Blanco AH
cantaloup / almond
14
Leek ADGL
Smoked trout / salt lemon
14

Creamy Rye AGLO
porcini / lovage / fermented garlic
24
Organic Pork GLOP
Swiss chard / pumpkin / sherry
34

Eagle Fish DGLOR
Mussels / saffron / fennel
34

Blackberry CGH
Poppy seed / vanilla / verbena
16
Peach ACG
Buddhas hand / oxalis / olive oil
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



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

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
14

MAINS

Seabass ADGLO
Barley / Spinach / salt-lemon
42

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

Blackberry CGH
Poppy seed / vanilla / verbena
16

Peach ACG
Buddhas hand / oxalis / olive oil
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.