

# KLEINOD BARFOOD MENU

*available individually or as a set menu*

## **Yellowfin Tuna Tatar Cracker**

*sesame, wasabi, shizo*

(A|D|F|M|N|O)

**EUR 11,00**

## **Arancini „Cacio e Pepe“**

*fried risotto balls, beef carpaccio, Parmesan*

(A|C|G|L|M|O)

**EUR 13,00**

## **Organic Egg**

*Gruyère espuma, winter truffle, confit egg yolk*

(C|F|O|G)

**EUR 9,00**

## **Oxtail Gyoza**

*sesame, spring onions, shiitake, madeira jus*

(A|F|N|O)

**EUR 9,00**

## **Skrei**

*winter cod, miso beurre blanc, pak choi,  
Jerusalem artichoke, radish*

(B|C|L|O|H)

**EUR 34,00**

## **Churro Dumplings**

*nougat, cinnamon sugar mix, Dulce de Leche*

(A|C|F|G|H)

**EUR 9,00**

## **Piña Colada Ice Cream**

*coconut foam, pineapple*

(C|G|F)

**EUR 6,00**

**EUR 69,00**

# DISHES

## **Petite Madame**

*organic sourdough bread from Öfferl Bakery, raw milk butter*

(A|H|G)

EUR 8,00

## **Organic Olives**

*Kalamata (GR), Nocellara del Belice (IT)*

(O)

EUR 6,00

## **Jamón de Teruel D.O.P.**

*cured ham, aged 22 months*

(L|M)

EUR 16,00

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## **Pimientos de Padrón**

*sea salt, olive oil*

EUR 8,00

## **Gyoza (vegan)**

*eggplant, sesame, spring onion, shiitake Dashi*

(A|N|O|F)

EUR 12,00

## **Artichoke (vegan)**

*whole, with lemon, herb vinaigrette*

(C|G|O|M)

EUR 17,00

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## **Flambéed Hamachi**

*nashi pear, yuzu gel, unagi sauce, nori chips*

(A|D|H|O|B)

EUR 22,00

## **Yellowfin Tuna**

*avocado, sesame, wasabi, miso ice cream*

(A|C|D|F|G|O|M|N)

EUR 21,00

## **Beef Tartar**

*cream of egg yolk, mustard pickle, Jerusalem artichoke chips,  
organic toast*

(A|C|G|M|O|D)

EUR 19,00

## **Beef Carpaccio**

*winter truffle, parmesan cracker, bone marrow mayonnaise*

(C|F|G|M|O)

EUR 24,00

### **Stracciatella di Burrata**

*pistaccio ice cream, sea salt, basil*

(C|G|O)

EUR 18,00

### **Lettuce Hearts**

*alpine cheese dressing, croutons, anchovies, quail egg*

(A|C|G|M|O|F)

EUR 9,50

### **Truffle Pasta**

*parmesan foam, baby spinach, winter truffle*

(A|C|G|L|O)

EUR 18,00 | 26,00

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### **Black Tiger Prawns**

*pea textures, garlic, chili, parsley*

(A|C|G|L|O|R)

EUR 16,00

### **Styrian Corn-Fed Chicken Breast**

*boneless baked chicken leg, homemade chili mayonnaise*

(C|L|G|O)

EUR 14,00

### **Short Rib**

*Asian lacquer, papaya salad, coriander, peanut, shiitake mushrooms*

(A|D|H|F|G|L|O)

EUR 28,00

### **Beef Fillet 150g | 220g**

*green pepper, shallots, baby carrots, potato fritters*

(A|C|F|G|L|O)

EUR 35,00 | 45,00

### **Beef Rossini 150g**

*Maderia truffle jus, roasted foie gras, brioche, winter truffle*

(A|C|F|G|L|O)

EUR 52,00

### **Petite Wagyu Burger**

*Styrian Wagyu beef, onion confit, mustard mayonnaise*

*(optional with roasted foie gras EUR 14,00)*

(A|C|O|M)

EUR 9,00

### **Belgian Fries**

*Parmesan, winter truffles, homemade truffle mayonnaise*

(M|C|G)

EUR 9,50

### **Oliver's Ham & Cheese Toast**

*Thum ham, Gruyère,*

*homemade mayonnaise & ketchup*

(A|C|G|M|O)

EUR 9,00

### **Homemade Sauces**

*mayonnaise, ketchup, chili mayonnaise, truffle mayonnaise,  
avocado dip, lemon aioli*

(C|L|G|O)

**EUR 3,00**

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### **Moelleux au Chocolat**

*ginger cherries, mousse, crumble, ice cream*

(A|C|F|G|H|O)

**EUR 14,00**

### **Hazelnut Tiramisu**

*mascarpone, vanilla, espresso*

(C|G|H|O)

**EUR 12,00**

### **Churro Dumplings**

*nougat, cinnamon-sugar mix, Dulce de Leche*

(A|C|F|G|H)

**EUR 9,00**

### **Piña Colada Ice Cream**

*coconut foam, pineapple*

(C|G|F)

**EUR 6,00**

### **ALLERGENS**

*A: cereals containing gluten / B: crustaceans / C: egg / D: fish  
E: peanuts / F: soybeans / G: milk/lactose / H: nuts / L: celery / M: mus-  
tard / N: sesame / O: sulphites / P: lupin / R: molluscs*