

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

Pimientos de Padrón

sea salt, olive oil

EUR 8,00

Arancini „Cacio e Pepe“

baked risotto balls, beef carpaccio, autumn truffle
(C|M|G)

EUR 12,00

Gyoza (vegan)

*Hokkaido pumpkin, sesame, spring onions, shiitake,
pumpkin seeds shoju*
(A|N|O)

EUR 12,00

Artichoke (vegan)

whole, with lemon, herb vinaigrette
(C|G|O|M)

EUR 17,00

Ceviche

Hamachi, Granny Smith apple, yuzu, chili, coriander
(D|H|O)

EUR 22,00

Yellowfin Tuna

avocado, sesame, wasabi, miso ice
(A|C|D|F|G|O|M|N)

EUR 21,00

Beef Tartar

*hand-cut, egg yolk cream, mustard pickle,
Jerusalem artichoke chips,
house-made toast*
(A|C|G|M|O)

EUR 19,00

Goose Liver Terrine

port wine ginger cherries, bitter salads, potato brioche
(A|C|G|O|H)

EUR 26,00

Stracciatella di Burrata

nuts, honey, rocket, balsamic caviar, pear

(G|M|O|H)

EUR 16,00

Lettuce Hearts

mandarin-ginger dressing, caramelized walnuts

(M)

EUR 9,00

Truffle Pasta

parmesan foam, baby spinach, autumn truffle

(A|C|G|L|O)

EUR 18,00 | 26,00

Black Tiger Prawns

pea textures, garlic, chili, parsley

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

EUR 16,00

Galician Octopus

X.O. sauce, fermented garlic, grilled pineapple, lime

(B|C|L|O)

EUR 26,00

Styrian Popcorn Chicken

boned and baked, 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

mushrooms, wild broccoli, potato fritters

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

EUR 35,00 | 45,00

Beef Rossini 150g

Maderia truffle jus, roasted foie gras, brioche, autumn truffles

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

EUR 52,00

Petite Wagyu Burger

Styrian Wagyu beef, cucumber kimchi, mustard- mayonnaise

(optional with roasted foie gras EUR 14,00)

(A|C|O|M)

EUR 9,00

Belgian Fries

Parmesan, autumn 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

Moelleux au Chocolat

Ginger cherries, mousse, crumble, ice cream
(A|C|F|G|H|O)

EUR 14,00

Lemontarte

Lemon Curd, meringue espuma, blackberries, lemon sorbet
(A|C|F|G|H|O)

EUR 12,00

Churros Balls

nougat, cinnamon-sugar, Dulce de Leche
(A|C|F|G|H)

EUR 9,00

5 Courses Surprise Menu • EUR 69,00

*Let our kitchen take you on a creative journey.
A seasonal five-course menu inspired by the finest ingredients
of the day.*

Perfect for those, who enjoy a surprise.

(Vegetarian option available upon request)

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*