

DISHES

Petite Madame

organic sourdough bread from Offerl Bakery,
raw milk butter
(A|G|H)
EUR 8,00

Organic Olives

Kalamata (GR), Nocellara del Belice (IT)
(O)
EUR 6,00

Pimientos de Padrón

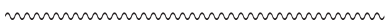
sea salt, olive oil
EUR 7,00

Parmesan

aged 24 months
(G)
EUR 8,00

Jamón de Teruel D.O.P.

cured ham, aged 22 months
(L|M)
EUR 14,00



Artichoke from ‘Marchfeld’

served whole, lemon, herb vinaigrette
(C|G|M|O)
EUR 16,00

Arancini

fried risotto balls, chanterelle mushrooms,
beef tenderloin carpaccio, lovage aioli
(C|G|M|O)
EUR 14,00

Tempura Zucchini Blossoms

citrus aioli
(A|C|H)
EUR 12,00

Hamachi Ceviche

Leche de Tigre, coconut milk, chilli, cilantro, lemongrass,
sweet potato, fried corn, spring onion, ginger, lime, thai oil
(A|B|D|F|M|N|O)

EUR 24,00

Yellowfin Tuna

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

EUR 22,00

Vitello con Fichi

pink veal tenderloin, organic Viennese fig,
pine nut pesto, chervil, ricotta cream
(A|C|D|G|M|O)

EUR 19,00

Beef Tartar

egg yolk cream, radishes, Jerusalem artichoke chips, organic toast
(A|C|D|G|M|O)

EUR 19,00

Stracciatella di Burrata

pistaccio ice cream, sea salt, basil
(C|G|O)

EUR 16,00

~~~~~

### **Gyoza**

Hokkaido pumpkin, pumpkin seed shoyu, sesame, spring onion  
(A|F|N|O)

**EUR 12,00**

### **Foie Gras Mille-Feuille**

pan-fried foie gras, fig and ginger compote, puff pastry, celery  
(A|G|L|O)

**EUR 26,00**

~~~~~

Truffle Pasta

Rigatoni, Parmesan, baby spinach, black truffle
(A|C|G|L|O)

EUR 18,00 | 26,00

Black Tiger Prawns

pea textures, chili, parsley, garlic chips
(A|C|G|L|O|R)

EUR 16,00 | 28,00

Sea Bass

Ratatouille, tomato broth, basil, pine nuts

(L|O|G|H)

EUR 32,00

Beef Fillet Rossini 150g

Madeira truffle jus, roasted Foie Gras, brioche,
black truffle, baby spinach

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

EUR 49,00

Beef Fillet Uruguay Grain-fed 150g | 220g

Port wine jus

(G|L|O)

EUR 26,00 | 36,00

French corn-fed chicken breast

Sherry Jus, tomatoes

(G|L|O)

EUR 19,00

+ Ratatouille	EUR 6,00
+ Tenderstem broccoli (G)	EUR 6,50
+ Belgian fries	EUR 5,50
+ Rosemary potatoes (G)	EUR 5,50
+ Baby gem lettuce with balsamic dressing (M O)	EUR 5,50



Salad Chevre

pan-fried goat cheese, fig balsamic dressing, radishes,
organic Viennese fig, caramelized walnuts

(H|M|O)

EUR 16,50

Lettuce Hearts

Cesar-dressing, crispy corn-fed chicken, croutons, cress,
tomatoes, Amalfi lemon, Parmesan

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

EUR 19,50

Papaya Salad

Beef tenderloin tataki, carrot, peanuts,
cilantro, chili, lime dressing

(A|D|E|F|G|N|R)

EUR 21,00

Tacos

aubergine, pineapple, cilantro,
spring onion, hoisin sauce, sesame

(A|H|F|L|O|N)

EUR 12,00

Petite Wagyu Burger

Styrian Wagyu beef, Jamon jam, Gruyère

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

EUR 9,00

Petite Wagyu Burger “Deluxe”

Styrian Wagyu beef, black truffle, roasted Foie Gras

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

EUR 16,00

Styrian Corn-Fed Chicken

cucumber kimchi, sesame, crispy boneless chicken leg,
homemade chili-mayonnaise

(C|G|L|O)

EUR 14,00

Belgian Fries

Parmesan, black truffle, homemade truffle mayonnaise

(C|G|M)

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|G|L|O)

á EUR 3,00

Fig Tart

Puff pastry, honey, organic Viennese fig,
bourbon vanilla ice cream

(C|G|H|O)

EUR 11,00

Churro Dumplings

Piña Colada ice cream, coconut espuma, pineapple

(A|C|F|G|H)

EUR 13,50

Moelleux au Chocolat

(20-minute preparation time)

sour cherry sorbet, chocolate sponge, chocolate mousse

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

EUR 15,00

A Little Bit of Everything

Dessert selection

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

EUR 25,00



Allergen information according to codex recommendations:

A: cereals containing gluten / B: crustaceans / C: egg
D: fish / E: peanuts / F: soy / G: milk or lactose
H: nuts / L: celery / M: mustard / N: sesame
O: sulphites / P: lupin / R: molluscs

SURPRISE MENU

5 Courses



*Let our kitchen take you on a
creative culinary journey.*

*A seasonal five-course menu inspired by
the finest ingredients of the day.
For those who enjoy being surprised.*

(Vegetarian option available upon request.)



EUR 69,00