DISHES

Petite Madame
organic sourdough bread from Öfferl 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

Porcini Arancini
fried risotto balls,
beef tenderloin carpaccio, lovage
(A|C|F|G|L|M|O)
EUR 14,00

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

Hamachi Ceviche
Granny Smith, jalapeños, cilantro, yuzu,
spring onion, ginger
(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
Viennese fig, fermented black walnut, arugula
(C|G|O)
EUR 16,00

Gyoza
Hokkaido pumpkin, pumpkin seed shoyu, sesame, spring onion
(A|F|N|O)
EUR 12,00

Spring Roll
goose leg confit, pear and ginger chutney, Chinese cabbage
(A|G|L|O)
EUR 14,00

Truffle Pasta
rigatoni, parmesan, baby spinach, winter 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 14,00 | 25,00

Paella Risotto
turbot, sea bass, prawns, octopus, mussels, saffron
(A|D|E|F|G|N|R)
EUR 26,00 | 34,00

Beef Fillet Rossini 150g | 220g
pan-seared foie gras, butter brioche, Madeira truffle jus,
winter truffle, baby spinach
(A|C|F|G|L|O)
EUR 42,00 | 52,00

Beef Fillet Uruguay Grain-fed 150g | 220g
Port wine jus
(G|L|O)
EUR 26,00 | 36,00

French corn-fed chicken breast
Madeira jus, textures of chestnut and pumpkin
(G|L|O)
EUR 24,00

Barbary duck breast
apple red cabbage, chestnuts,
mini potato dumplings, kumquats
(G|L|O)
EUR 28,00

+ Ratatouille vegetables	**EUR 6,00**
+ Mini potato dumplings	**EUR 6,50**
+ Tenderstem broccoli (G)	**EUR 5,50**
+ Belgian fries	**EUR 6,50**
+ 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
Caesar-dressing, crispy corn-fed chicken, croutons, cress,
tomatoes, Amalfi lemon, parmesan
(A|C|F|G|M|O)
EUR 19,50

Tacos
aubergine, pineapple, coriander,
spring onion, hoisin sauce, sesame
(A|H|F|L|O|N)
EUR 12,00

Petite Wagyu Burger
Styrian Wagyu beef, Jamon jam, Gruyére
(A|C|G|M|N|O)
EUR 9,00

Petite Wagyu Burger "Deluxe"
Styrian Wagyu beef, winter truffle, pan-seared 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|E|G|L|N|O)
EUR 14,00

Belgian Fries
parmesan, winter 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

Chestnut Cheesecake
butter biscuit crumble, baked apple ice cream
(C|G|H|O)
EUR 14,00

Filled Churros Dumplings
nougat, caramel, cinnamon sugar
(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: mulluscs

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