

KLEINOD BARFOOD MENU

available individually or as a set menu

Easter Egg

imperial caviar, potato espuma, confit egg yolk

(C|F|G|O)

EUR 18,00

Hamachi Ceviche

pineapple, amarillo chili, cilantro, fried corn, spring onion,

ginger, yuzu

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

EUR 22,00

Goose Liver Mille-Feuille

seared, rhubarb, ginger, celery

(A|G|L|O)

EUR 24,00

Rack of Lamb

morels, pea textures, asparagus, wild garlic, gremolata

(B|C|L|O|H)

EUR 36,00

Piña Colada Ice Cream

coconut foam, pineapple

(C|G|F)

EUR 6,50

Churro Dumplings

nougat, cinnamon sugar mix, Dulce de Leche

(A|C|F|G|H)

EUR 9,00

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

Pimientos de Padrón

sea salt, olive oil

EUR 8,00

Arancini „Cacio e Pepe“

fried risotto balls, beef carpaccio, Parmesan

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

EUR 13,00

Oxtail Gyoza

sesame, spring onions, morels, madeira jus

(A|F|N|O)

EUR 15,00

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, potato chips,
organic toast*

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

EUR 19,00

Beef Carpaccio

nashi pear, parmesan cracker, bone marrow mayonnaise

(C|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

Artichoke (vegan)

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

EUR 17,00

Asparagus from 'Marchfeld'

*grilled, sorrel pistou, macadamianut crumble,
preserved lemon, cress*
(H|M)

EUR 16,00

Black Tiger Prawns

asparagus, wild 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

Truffle Pasta

baby spinach, winter truffle
(A|C|G|L|O)

EUR 18,00 | 26,00

Short Rib

Asian laquer, papaya salad, coriander, peanut
(A|D|H|F|G|L|O)

EUR 28,00

Beef Rossini 150g

Maderia truffle jus, roasted foie gras, brioche, winter truffle
(A|C|F|G|L|O)

EUR 54,00

Beef Fillet 150g | 220g

port wine jus
(L|O)

EUR 29,00 | 39,00

+ Sauce Bernaise (C|G|O) **EUR 4,00**

+ morel jus (L|O) **EUR 7,00**

+ white asparagus (G) **EUR 8,50**

+ Belgian fries **EUR 5,50**

+ potato fritters (A|C|G) **EUR 4,50**

+ lettuce hearts with citrus dressing (O|M) **EUR 4,50**

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, winter truffles, homemade truffle mayonnaise

(M|C|G)

EUR 9,50

Oliver's Ham & Cheese Toast

*Thun 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

Raspberry 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 6,50

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*