MENU

If you prefer vegetarian food or have allergies and intolerances, we are also in good hands. Assuming we know early enough and can prepare for it in good time. Simply let us know when you make your reservation what we need to take into account.

We look forward to seeing you!

THE FIRST SIP

Trüble with Rowanberry I juniper I Soda	12 €
Trüble without figleaf I currant I Tonic	9 €
Sekt Blanc de Blancs Schödl I Weinviertel	10 €

THE FOOD

Pumpkin I tomato I barberry I fennel seeds	22 €
Mushroom- celeriac roulade I butter dumplings I wild garlic	26 I 30 €
Pikeperch I cabbage I plum I juniper	38 I 42 €
Lamb I puff pastry I artichoke I chicory I onion I saffron	44 €
Quince I sea buckthorn I lavender malt	21 €
4 course menu	98 €
5 course menu	116 €

CHILDREANS MENU

Small portion	7 €
Large portion	16 €

What is normal for us is special for others. We are parents ourselves, so we know that eating with children has to be one thing above all else: uncomplicated. Children are welcome to snack with their parents or choose what they want from all the dishes. We are completely flexible.

TO EAT WITH

Sancerre „Florès“ 2024 Vincent Pinard I Loire
Pinot Blanc unfiltered 2023 Schmelzer I Neusiedlersee
Riesling Herrenberg 2023 Pflüger I Pfalz
Blaufränkisch Kirchholz 2016 Weninger I Mittelburgenland
Welschriesling TBA 2001 Schmelzer I Neusiedlersee

Price 58 €

TO EAT WITHOUT

Pumpkin Lactolemonade I „Blutwurz“ Kombucha
„Angelikawurz“ Kombucha I Tarragon Kombucha
Smerak I Elderflower Kefir I „Arabisches Bergkraut“
Paprika Kombucha I Herbal Kombucha
Quince Lactolemonade

Price 46 €

Wirtschaft Traube