

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 Liqueur Lemon Prosecco Soda	12 €
Trüble without Basil rhubarb Soda	9 €
Sparkling wine Schwarz Leithaberg	10 €

THE FOOD

Salad Feta cheese watermelon cucumber herbs wild garlic	22 €
Ravioli sheep cheese tomato basil tomato Dashi	26 30 €
Pikeperch aubergine red onions woodruff ice plant	38 42 €
Guinea fowl zucchini chanterelles bell pepper artichoke rosemary	42 €
Peach sour cream raspberry puff pastry	18 €
4 course menu	96 €
5 course menu	108 €

CHILDREANS MENU

Small portion	7 €
Large portion	14 €

TO EAT WITH

Bayerischer Bodensee white 2023 Lanz | Bodensee
Grüner Veltliner Goldberg 1 ÖTW 2021 Diwald | Wagram
Chardonnay Bandkräfter 2019 Ernst Triebsaumer | Rust
Blend ZW/STL/ME/CS 2018 Schödl | Weinviertel
Bellini Sparkling wine | Peach

Price 58

TO EAT WITHOUT

Elderflower Kombucha
Tomato Kombucha | African Blue Basil
Angelica root Kombucha
Quince Ginger beer | Rosemary
Winter tarragon Lactolemonade | Vanilla Lactolemonade

Price 46 €

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.