

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 Lemon Tonic	9 €
Sparkling wine Schwarz Leithaberg	10 €

THE FOOD

Smoked char garden salad cucumber whey horseradish	22 €
Gnocchi beetroot leaf spinach „Sura Kees“ spring onions	26 30 €
Golden trout Kohlrabi pickled tomato elderflower	38 42 €
Free range chicken green beans artichokes herbal vinaigrette	44 €
Cherries almond Panna Cotta meadowsweet ice cream	18 €
4 course menu	96 €
5 course menu	108 €

CHILDREANS MENU

Small portion	7 €
Large portion	14 €

TO EAT WITH

Sauvignon Blanc Tradition 2024 Kuhn | Pfalz
Rosé der Elefant im Porzellanladen 2024 Strehn | Burgenland
Riesling Gaisberg 1 ÖTW 2016 Hirsch | Kamptal
Barbera d'Alba 2024 G.D. Vajra | Piemont
Muscaris 2025 Lanz | Bayrischer Bodensee

Price 56

TO EAT WITHOUT

Elderflower Kombucha
Meisterwurz Kombucha
Tomato Kefir | Apple juice Most for the people
Rosemary Kombucha | Arabisches Bergkraut
Cherry Lactolimonade | Mädesüß Kombucha

Price 42 €

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.