

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

Tomato buffalo mozzarella zucchini cornelian cherry olive herb	22 €
Gnocchi sheep curd cheese onion aubergine thyme Dashi	26 30 €
Pikeperch fennel salty lemon crustacean sauce	38 42 €
Guinea fowl polenta spinach chanterelles artichoke	42 €
Red currant fig Anisflower sour cream	18 €
4 course menu	96 €
5 course menu	108 €

CHILDREANS MENU

Small portion	7 €
Large portion	14 €

TO EAT WITH

Pinot Blanc 2022 Ökonomierat Rebholz | Pfalz
Grüner Veltliner Goldberg 1 ÖTW 2021 Diwald | Wagram
Riesling Ostenberg 2023 Domine Loew | Elsass
Anna Christina Bärnreiser 1 ÖTW 2017 Netzl | Carnuntum
Muscaris 2025 Lanz | Bayrischer Bodensee

Price 58

TO EAT WITHOUT

Tomato Kombucha | African Blue basil
Rowanberry Kefir | Liquorice Kombucha
Winter terragon Kombucha
Day lily Lactolemonade | rose hip Kombucha
Cornelian cherry Kefir | Fig leaf oil

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.