CHEESE FONDUE

OUR FONDUES
SERVED WITH BREAD, POTATOES & DIPS.

SEASONED WITH WHITE WINE, CHERRY BRANDY, NUTMEG, PEPPER, AND GARLIC.

PLEASE NOTE: FONDUE MUST BE PRE-ORDERED BY 12 PM.
BOOKABLE FROM 2 PERSONS

SWISS FONDUE G,M,O — 20 pP.
Gruyère, hay milk cheese, and alpine cheese
with Riesling wine and a hint of cherry brandy.

TRUFFLE FONDUE G,M,O — 40 pP.
Gruyère, hay milk cheese, and alpine cheese
with champagne and black truffle.

ADD-ONS
120g Beef Tenderloin — 14
6 Organic Butterfly Shrimp — 14

“TATARENHUT” — 25 pP.
Beef, pork, fire potatoes, garlic bread with salad
and dips

CHEF´S FAVOURITE
Fondue & Tatarenhut in combination
min. 4 persons

EVENTS

SATURDAYS

GLITTER NIGHT DINNER & MUSIC
from 6.30 pm
With Live DJ on the decks, enjoy disco vibes and house tunes. We also regularly invite live acts to make the evening unforgettable. Put on your best party outfit, dance to groovy DJ sounds, and enjoy champagne on the dance floor. We’ll bring cool beats and chill vibes to our hotel until midnight. Enjoy great drinks from our bar team and more.
DRESSCODE: BLACK ELEGANCE

SCAN FOR MORE!

Drinks

Aperitif

FRANCIACORTA DOCG 0.1 9
Bellavista, Erbusco, Lombardy

WHITE & TONIC 10
Martini Bianco | Organics Tonic | Lemon

SPARKLING NON-ALCOHOLIC 0,1 6
Mayr am Pfarrplatz, Wien

Wine

2020 BLANCO (MB, CB) 89
Bodega Miguel Merino, Rioja, Spanien

2022 BLAUFRÄNKISCH MARIENTAL 99
Ernst Triebaumer, Rust, Lake Neusiedl

Naturalwine

2016 "MADEIRA PRIMA" (TR | GV) 52
Karl Fritsch, Kirchberg, Wagram

Digestif

ALTE ZWETSCHKE 9,5
Reiselbauer

CHARCOAL GRILLED

MAIN

FILLET OF BEEF 200 G	31
ENTRECÔTE 200 G	24
TOMAHAWK “DRY AGED” ON MOUNTAIN HAY FOR 2 400-1500 G (WAITING TIME APPROX. 30 MIN.) 100 G À 11,10	109
T-BONE ‘DRY AGED’ 600-800 G PER 100G	9
RIB EYE ‘DRY AGED’ 200 G	26
GUINEA FOWL BREAST 250 G	15
BUTTERFLY PRAWNS 6 PCS.	14
SALMON STEAK 250 G	18

SIDES

FIRE POTATO chives | sour cream | chimichurri	5
GRILLED VEGETABLES	6
TRUFFLE FRIES	9

DIPS

BBQ DIP
GUACOMOLE
CHIMICHURRI
HERB BUTTER
TRUFFLE MAYONNAISE

AUSTRIAN STYLE

‘WIENER SCHNITZEL’ VEAL	30
“KAISERSCHMARRN” with homemade roasted plums	10

Please ask the waiter for allergens

WEDNESDAY

APPETIZER

SALAD BAR

VITELLO STYRIAN STYLE
Horseradish | Pumpkin Seeds | Caper Berries

- **OR**

PULLED JACKFRUIT
baked polenta | pumpkin-apple mousseline | red cabbage vinaigrette | Crispy Sage

SOUP

CLEAR BEEF BROTH
Cheese praline | root vegetables

- **OR**

CREAM OF SPINACH SOUP
mint oil

MAIN COURSE

We serve our main course and 3 side dishes in a sharing style.

CHICKEN BREAST WITH DUXELLES STUFFED UNDER THE SKIN
rosemary glaze

- **OR**

CHARCOAL-GRILLED OCTOPUS
bell pepper aioli | olive oil | garlic crisp

- **OR**

CELERY STEAK
vegan herb jus | raisin-parsley gremolata | hazelnut

SIDE DISHES

PENNE
spring onion | chili

CAULIFLOWER WITH ALMONDS
coriander crumbs | pomegranate

EGGPLANT
parsley | pine nuts

SWEETS

PLUM DUMPLINGS WITH BUTTER CRUMBS

- **OR**

VEGAN SEMOLINA SCHMARRN
Blueberry Sauce | Lemon Ice Cream

All prices include taxes.
Our products are carefully selected and 80% of them are organically grown. Our organic content is regularly checked by the Austria Bio Garantie inspection body (AT-BIO-301).