

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

WHITE NIGHT DINNER & MUSIC
from 6.30 pm
With DJ Joe T 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: WHITE

SCAN FOR MORE!



DRINKS

APERITIF

PERRIER-JOUET ROSE 0,1 18

MARTINI BLANCO 7
white vermouth

VERJUS FIZZY 0,1 6
Viktor Fischer | Traisental

WINE

2023 RIESLING RIED OFFENBERG 66
Johann Donabaum, Spitz, Wachau

2017 “COMONDOR” (BF,M) 90
Nittnaus, Gols, Burgenland

NATURALWINE

2017 GRÜNER VELTLINER ? 59
Viktor Fischer, Traismauer, Traisental

DIGESTIF

NUSSERL 7
Siegfried Herzog

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’ 450-750 G	39
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 	5
Cress nasturtium coarse black salt chives sour cream chimichurri	
GRILLED VEGETABLES 	6
TRUFFLE FRIES 	9

DIPS

BBQ DIP	
GUACOMOLE 	
CHIMICHURRI 	
HERB BUTTER	
TRUFFLE MAYONNAISE 	

AUSTRIAN
STYLE

‘WIENER SCHNITZEL’ VEAL	15
“KAISERSCHMARRN” with homemade roasted plums	10

MONDAY

APPETIZER

SOUP

MAIN COURSE

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

SWEETS

SALAD BUFFET

BEEF TATAR

Capers | focaccia | wasabi-mayonnaise

• or

ROASTED BEETROOT

Feta | herb oil | pine nuts

CLEAR CHICKEN SOUP

Cheese dumpling

• or

GOULASH SOUP

VENISON LOIN STEAK

FROM THE CHARCOAL GRILL

Port wine jus

• or

MACKEREL FROM THE CHARCOAL GRILL

Pistachio butter

• or

FALAFEL

pak choi | pickled radisch | sweet chili

SIDE DISHES

POTATO

Salt | olive oil

FENNEL FROM THE EMBERS

Apple | dill

GRILLED COURGETTE

Sumac | mint

CRÊPE SUZETTE

pumpkin seed ice cream | orange segments | sea salt

• or

SEMI-FROZEN BERRY PARFAIT

white chocolate

CHEESE FROM THE BUFFET

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).