

# 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 Mark Kukka 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

**ROSATO MIO** 9  
Ramazotti Rosato | Prosecco | Soda | Thyme

**COSMOPOLITAN** 13,50  
Wodka | Orangeliquor | Lime | Cranberry

**SAN MANGO** 11  
Sanbitter | Mango | Maracuja | Apple

### WINE

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

**2021 BLAUFRÄNKISCH MARIENTAL** 99  
Ernst Triebaumer, Rust, Lake Neusiedl

### NATURALWINE

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

### DIGESTIF

**ESPRESSO MARTINI** 14,50  
Coffeeliquor | Espresso

**GINGER** 10  
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
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

# WEDNESDAY

## APPETIZER

## SOUP

## MAIN COURSE

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

## SWEETS

### SALAD BUFFET

#### Pink Veal Tafelspitz

Olive tapenade | Arugula | Grana Padano

• or

#### AVOCADO TARTARE

lime | mango | tacos

#### LEEK CREAM SOUP

pickled radish

• or

#### FENNEL SAFFRON CONSOMMÉ

curry-beurre-blanc | tonka bean

#### ORGANIC VENISON STEAK FROM THE CHARCOAL GRILL

Juniper Jus

• or

#### HALIBUT FROM THE CHARCOAL GRILL

lime chili oil

• or

#### MARINATED SEITAN

tempura | teriyaki

### SIDE DISHES

#### PEPERONATA

raisins

#### SWEET POTATO

candied almonds

#### ROMANESCO

#### TIRAMISU

raspberry confit | chocolate ice cream

• or

#### ROASTED MIKADO APRICOTS

apricot saucel apricot jelly | apricot sorbet

#### 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).