

STARTERS

TRUFFLED AIR DRIED PORK FILET & FOURTEEN MONTHS AGED VULCANO PROSCIUTTO

Fig & Apricot Jam

CAESAR FONDUE 

Shaved Parmesan, Kornspitz Crouton

ALMO BEEF TARTAR

Pickled Onions & Saiblings Caviar

MARINATED FARMERS MARKET VEGETABLES 

Aged Gölles Apple Balsamico & Olive Oil

LEMON MARINATED ALPINE SALMON

Dill Sour Cream

MAIN

ROASTED JUMBO SHRIMP

Paprika-Lemon Butter & Grilled Baguette

HERB MARINATED ALMO BEEF MEDALLIONS

Roasted Sweet Potatoes & Sauce Béarnaise

PULLED PORK SLIDER

Toasted Brioche Bun, Gherkins, Steak Fries & Buttered Onions

DESSERT

SEASONAL FRUITS

BANANA FOSTER

Bread Pudding, Candied Pecans with Homemade Ice Cream

SELECTION OF ASSORTED ICE CREAM

BEVERAGES

ROSE WINE

Rose Viennois, Fiona Figlmüller, Bisamberg, Wien, Austria 2014

WHITE WINE

Riesling, Trocken, "Loess" Clemens Honrath, Nahe, Germany 2015

Chardonnay, Gesellmann, Burgenland, Austria 2016

RED WINE

Spätburgunder, Rings, Pflaz, Germany 2016

CONNOISSEUR WHITE WINE

Riesling, "Wachstum Bodenstein", Prager, Wachau, Austria, 2012 | €75

CONNOISSEUR RED WINE

Numanthia, Toro, Spain 2013 | €120



Indicates Vegetarian selections and may include dairy products.

*Please inform your waiter if you have any food-related allergies or intolerances. Our well-trained staff can provide detailed information about Allergen related ingredients in our menu.