

STARTERS

HERBAL BEEF TARTAR A,C,D,G,H JERUSALEM ARTICHOKE SPRING ONION CONFIT YOLK	18
POTATOE & TRUFFLE A,C,G,H,L BLACK TRUFFLE JERUSALEM ARTICHOKE CRESS	18
MARINATED TOP RUMP G,L,M CAULIFLOWER JUNIPER BERRY SHALLOT	17
BUXBAUM SALAD L,M,G GOAT CHEESE MANDARIN ALMOND	14
LEMON BURRATA G,LM CELERY TAMARILLO CHIOGGIA BEET	16

SOUPS

BEEF ESSENCE A,C,G,L WILD MUSHROOMS THYME OIL ÖFFERL'S NUTBREAD DUMPLINGS	12
BEETROOT SOUP A,C,H,L POACHED CORN-FED CHICKEN HORSERADISH CHIP	12

BEST OF VIENNA

VEAL „WIENER SCHNITZEL“ A,C,L,M POTATO CHICKWEED SALAD CRANBERRIES	24
GOULASH OF BEEF A,C,G,L,O BEEF SAUSAGE "SPÄTZLE" SOUR CREAM	25

MENU „BUXBAUM“

STAINED SALMON
B,D,G,L,R
SEAWEED | GOLDEN BEET
DASHI



SWEETPOTATOE SOUP
A,C,G,H,L
CHILI | BACON CROUTONS



HALIBUT
C,G,L
WOODSORREL | CUCUMBER
APPLE

OR

DRY AGED SIRLOIN STEAK
G,L,O
CARROT MEDLEY | PAK CHOI



DARK CHOCOLATE PARFAIT
A,C,H,G
BEETROOT | SOUR CREAM

4-COURSES | 5-COURSES
56 | 66

WINE PAIRING
36 | 45

MAIN COURSES

PIKE PERCH B,D,G,L,O CRAWFISH GARLIC LEMON BISQUE	32
SUCKLING CHOP A,C,D,G,L,O BRUSSELS SPROUTS BERRY HOKKAIDO GNOCCHI	29
DUET OF VENISON A,C,G,L,O CHESTNUT DUMPLINGS CHERVIL ROOT CRANBERRY	32
RISOTTO & SWEETBREAD A,C,G,L,P,O WILD BROCCOLI CEREAL DEMI GLACE	25
LAYERED BEETS L,H BLACK TRUFFLE SPINACH-HERB OIL PARSNIP	20
FILET STEAK 250G 180G (25MIN) O,L	32 28
GRILLED VEGETABLES WITH SALSA VERDE	6
PAN FIRED POTATO MADLEY	6
LUKEWARM PUMPKIN BACON SALAD	6
WILD BROCCOLI WITH CHARD	6

DESSERTS

NOUGAT A,C,G,E,H PLUMS GINGERBREAD	12
CARROT CRÈME BRÛLÉE A,C,G,H WALNUT SHEEP YOGURT CARAMEL	12
SEMOLINA DUMPLINGS A,C,G,O,H PEAR PORT WINE HAZELNUT	12
CHEESE G,M,O FIG MUSTARD GRAPES	14