

## STARTERS

<b>BEEF TARTAR</b> A,C,D,G,H WINTER HERBS   CAPERS   SPICED YOLK	18
<b>MARINATED PIKEPERCH</b> D,G,L YOGURT   VERBENA   SWEET LIME	19
<b>AGNOLOTTI</b> A,C,G,L,D,R BURRATA   CARROT   BLACK TRUFFLE	17
<b>BUXBAUM SALAD</b> L,M,G,H GOAT CHEESE   PEAR   BEETROOT	14
<b>RADISH</b> A,C,G,L SOUR CREAM   CHIVE   PUMPKIN SEED CRACKER	16

## SOUPS

<b>BEEF TEA</b> A,C,G,L,M,O VEGETABLES   LOVAGE   TARTAR CROSTINI	12
<b>CELERY SOUP</b> A,C,G,L SAGE   SEMOLINA   BLUE CHEESE	12

## BEST OF VIENNA

<b>VEAL „WIENER SCHNITZEL“</b> A,C,G,L,M POTATO CHICKWEED SALAD   LINGONBERRY	24
<b>BEEF ROULADE FROM ORGANIC BOA FARM</b> A,C,G,L,O BACON   BUTTER PASTA   CORNICHON	25

## MENU „BUXBAUM“

**VEAL TATAKI**  
E,F,G,H,L,N,O  
DATE LABNEH | PEANUT SESAME CRUMBLE  
BLACKBERRY



### **JERUSALEM ARTICHOKE SOUP**

G,H,L  
BLACK TRUFFLE | WALNUT | CAYENNE



### **COD FISH IN LOVAGE**

B,D,G,L,O  
BUTTERMILK | ROOT VEGETABLES | MALTJUS

OR

### **DUET OF AGED BEEF**

A,C,G,L,M,O  
SIRLOIN STEAK & CHEEK | POTATO FLAN  
SHALLOT



### **PINEAPPLE GARDEN**

A,G  
BABA | TARRAGON | GINGER

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4-COURSES | 5-COURSES

56 | 66

WINE PAIRING

39 | 49

## MAIN COURSES

<b>SALMON TROUT</b> B,D,G,H,L,M GRANOLA   MASHED SWEET POTATO   ANCHOVY	29
<b>BREAST OF VEAL</b> G,L,O,M RED CABBAGE   BEETROOT   HONEY	29
<b>VARIATION OF CORN FED CHICKEN</b> G,L,A,C CHICORY   DATE   JUNIPER CELERY	29
<b>PAPPARDELLE</b> A,C,G,L,M,O BOAR   DARK BEER   LARDO	25
<b>CHICKPEAS SALSIFY CURRY</b> L,H,E,F COCONUT MILK   WILD RICE   CORIANDER	20
<b>FILET STEAK 250G   180G (25MIN)</b> O,L	32   28
CARROTS MADLEY   GARLIC	6
SWEET POTATO FRIES   TRUFFLE   PECORINO	6
COCO BEANCREAM   ROSEMARY	6
WILD BROCCOLI   PAK CHOI   PEANUTOIL	6

## DESSERTS

<b>CHOCOLATE CAKE</b> A,C,G,H TONKA BEAN   HAZELNUT	12
<b>BUXBAUM "SCHEITERHAUFEN"</b> A,C,G SWEET BEAD PUDDING APPLE   CARAMELIZED CONDENSED MILK	12
<b>COCONUT</b> A,C,G MANGO   PASSION FRUIT	12
<b>CHEESE FROM PÖHL</b> G,M,O FIG MUSTARD   GRAPES	14