

STARTERS

BEEF TARTAR A.C,D,G,H SUMACH ORGANIC YOLK CREAM KOHLRABI	18
“ÖTSCHERBLICK” PORK C,G,L,P CARROT WILD GARLIC MUSTARD ICECREAM	17
FLAMED SALMON TROUT B,D,G,L MISO CALAMANSI SWEETPOTATO	16
BUXBAUM SALAD G,L,E,H GOAT CHEESE CHIOGGIA ROOT MANGO	14
RADISH MADLEY H,L,E,F ALMOND BLACK BEANS SOYA YOGURT	13

SOUPS

CHICKEN ESSENCE A,C,G,L PEAS HOMEMADE NOODLES PLUCKED MEAT	12
POTATO LEEK SOUP A,C,G,L MARJORAM MOUNTAIN CHEESE “SCHOEBERL”	12

BEST OF VIENNA

VEAL „WIENER SCHNITZEL“ A,C,G,L,M POTATO CHICKWEED SALAD LINGONBERRY	24
VIENNESE ‘REISFLEISCH’ G,L RUMPSTEAK PIMENTOS LEEK	25

MENU „BUXBAUM“

SMOKED CHAR
D,G,L
ARTISHOKE | AMALFI LEMON



CRÈME BRÛLÉE OF BLACK TRUFFLE
A,C,G
VEAL CHEEK | YOUNG PEAS
VIENNESE MUSHROOM



CONFIT COD FISH
D,G,L,R
OYSTERCREAM | CUCUMBER | WILD GARLIC

OR

LAMB
A,C,G,L,O,M,N
BACK & SHOULDER | CABAGGE WITH CHORIZO
FLAT BREAD



WHITE CHOCOLATE TARTE
A,C,G,N,H
POMEGRANATE | SESAME ICECREAM
ESPUMA OF SPARKLING WINE

4-COURSES | 5-COURSES
56 | 66

WINE PAIRING
39 | 49

MAIN COURSES

PIKE PERCH D,G,L PURPLE HAZE CARROT SOUR CREAM	29
BEEF SHORTRIB G,L,M,O CELERY VARIATION CIME DI RAPA	29
DUETT OF FREE RANGE CHICKEN G,L,O,P TRUMPET MUSHROOMS PASSIONFRUIT POLENTA	29
PACCHERI A,C,G,L,O SALSICCIA SUNDRIED TOMATOES SHALLOT	25
RISOTTO G,L,P PARSLEY ROOT APPLE CHUTNEY GREY POPPY SEED	20
FILET STEAK 250G 180G (25MIN) O,L	32 28
CARROTS MADLEY GARLIC	6
SWEET POTATO FRIES TRUFFLE PECORINO	6
SARDIC POTATOES CAPERS	6
WILD BROCCOLI PAK CHOI PEANUTOIL	6

DESSERTS

BANANA MOUSSE A,C,H,G COFFEE ICECREAM CINNAMON HAZELNUT	12
BLACK MILKRICE C,G CITRUS CHIPS CARROT-GINGER SORBET	12
COCONUT A,C,G,O,H MANGO PASSION FRUIT	12
CHEESE FROM PÖHL G,M,O FIG MUSTARD GRAPES	14