

STARTERS

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| BEEF TARTAR A.C,D,G,H SUMACH ORGANIC YOLK CREAM ASPARAGUS | 18 |
| ROASTBEEF A.C,G,L PANZAROTTI MOZZARELLA NETTLE | 19 |
| TROUT G,L KOHLRABI ROCKETSORBET ORANGE | 17 |
| BUXBAUM SALAD A,G,L,M GOAT CHEESE SPINACH STRAWBERRY | 14 |
| ASPARAGUS MADLEY A,C,G,L,M BACONESPUMA QUINOA SPINGBLOSSOM | 17 |

SOUPS

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| TROPEA ONION SOUP A,C,G,L CHEESE PRETZEL RIESLING ROSEMARY | 12 |
| CREAMY CHERVIL SOUP A,C,G,L FISHPOLPETTI SOUR CREAM YUZU | 12 |

BEST OF VIENNA

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| VEAL „WIENER SCHNITZEL“ A,C,G,L,M POTATO CHICKWEED SALAD LINGONBERRY | 24 |
| BUXBAUM ROAST CARAWAY SUCKLING A,C,G,L,O BELLY BREAD DUMPLING CABBAGESALAD | 25 |

MENU „BUXBAUM“

PICKLED HERRING
B,D,G,L
ONION | MASHED POTATO
WATERCRESSPESTO



CANNELONE AU GRATIN
A,C,G,L
ASPARAGUS | TOMATO CARROT JUS
BECHAMEL



SEA BASS
D,G,L
SPRING BEANS | CREAM OF PEAS
RADISH

OR

VEAL
A,C,G,L
SADDLE & CHEEKS | GREEN ASPARAGUS
GREAVESROULADE



RHUBARB PANNA COTTA
A,C,G,N
ELDERFLOWER | PINK PEPPER | SESAME

4-COURSES | 5-COURSES
56 | 66

WINE PAIRING
39 | 49

MAIN COURSES

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| ZANDER WITH LOVAGE A,C,G,L,D POINTED PEPPER RICOTTA GNOCCHI | 29 |
| KNUCKLE OF LAMB A,C,G,L EGGPLANT ROSEMARY POTATO | 29 |
| FREE-RANGE CHICKEN A,C,G,L,P CHICKPEA TARRAGON YOGHURT | 29 |
| FETTUCCINE A,C,G,L,M MOREL MUSTARD SEED GRILLED LETTUCE | 25 |
| ASPARAGUS RISOTTO L,G,M,H SPINACH CASHEW PEA SPROUT | 20 |
| FILET STEAK 250G 180G (25MIN) O,L | 32 28 |
| WHITE AND GREEN ASPARAGUS BUTTERNAGE | 6 |
| POTATO ROSEMARY CHIPS | 6 |
| SPRINGBEANS PEA RADISH | 6 |
| ZUCCHINI BLOSSOM GRANOLA | 6 |

DESSERTS

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| STRAWBERRY DUMBLING A,C,G SOUP SORBET LEMON BALM | 12 |
| NOUGAT TARTE A,C,G,H DANDELION CALAMANSI HONEY SORBET PISTACHIO | 12 |
| LITCHI SPONGE CAKE A,C,G WHITE CHOCOLATE BASIL GINGER | 12 |
| CHEESE FROM PÖHL G,M,O FIG MUSTARD GRAPES | 14 |