



COLD STARTERS

BEEF CARPACCIO Basil pesto / rucola / Parmesan cheese / tomato	€ 19,00
VITELLO TONNATO Braised veal / tuna sauce / capers	€ 19,00
SALMON TARTARE Lime-avocado cream	€ 19,00
BEEF TARTARE Truffle cream / quail egg	€ 19,00

HOT STARTERS

TRUFFLED BRUSCHETTA (3PCS.) Tomatoes / black truffle	€ 14,00
GRILLED SCALLOPS Peas and pumpkin mousse	€ 19,00
GRILLED OCTOPUS Mango and chili ragout	€ 20,00

SALADS

SMALL MIXED SALAD Green salad / cucumber / tomatoes / house dressing	€ 7,00
LARGE MIXED SALAD Green salad / cucumber / tomatoes / house dressing	€ 10,00
<u>LARGE MIXED SALAD WITH THE CHOICE OF:</u>	
- GRILLED KING PRAWNS (PER PIECE)	+€ 7,00
- GRILLED BLACK TIGER PRAWNS (PER PIECE)	+€ 4,00
- GRILLED SCALLOPS (PER PIECE)	+€ 4,00

Prices incl. all dues and taxes · excl. cover € 3,50 · extra bread basket € 2,50





SOUPS

CHESTNUT BISQUE	€ 12,00
LOBSTER CREAM SOUP Cognac cream / prawn skewer	€ 16,00

PASTA & RISOTTO

SPAGHETTI AGLIO OLIO Peperoncini / garlic / Parmesan cheese	€ 16,00
TRUFFLE TAGLIOLINI Black truffle / sauce of black and white truffle / Parmesan cheese	€ 20,00

WITH THE CHOICE OF:

- GRILLED KING PRAWNS (PER PIECE)	+€ 7,00
- GRILLED BLACK TIGER PRAWNS (PER PIECE)	+€ 4,00
- GRILLED SCALLOPS (PER PIECE)	+€ 4,00

WHITE WINE RISOTTO WITH PRAWNS Parmesan cheese / tomato	€ 24,00
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PORCINI RISOTTO Basil-almond pesto / Parmesan cheese	€ 18,00
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FISH

GRILLED SALMON FILET	€ 28,00
White wine risotto with / leaf spinach	
FILET OF PIKEPERCH	€ 28,00
Grilled vegetables / peas and pumpkin mousse	
GRILLED KING PRAWNS À LA NONNO (5 PCS.)	€ 36,00
Herb-garlic butter / rosemary focaccia	
GRILLED FISH FILET MIX	€ 39,00
Mixed gourmet fish variation / white wine risotto / grilled vegetables	
GRILLED SEAFOOD MIX	€ 39,00
Mixed gourmet seafood variation / garlic butter / salad	

MEAT

ROASTED GOOSE BREAST	€ 34,00
Apple gnocchi / red cabbage / cognac and orange jus	
BRAISED VEAL CHEEKS	€ 36,00
Vegetable tagliolini / port wine jus	
BRAISED VENISON THICK FLANK	€ 38,00
Gnocchi with herbs / red cabbage with chestnut / red wine jus	
LOCAL OX FILLET STEAK MEDALLIONS	€ 38,00
Potatoes au gratin / carrots / Whiskey sauce	

OUR SERVICE TEAM GLADLY INFORMS YOU ABOUT THE SPECIAL DISHES OF THE DAY!



DESSERTS

AFFOGATO AL CAFFÉ Espresso & vanilla ice cream	€ 7,00
TIRAMISU Classic style	€ 12,00
CHOCOLATE MOUSSE Mango glaze / berry ragout	€ 12,00
GNOCCHI DI PERA Gnocchi of pear / almond slivers / chocolate sauce / vanilla ice cream	€ 14,00
SGROPPINO Vodka / Prosecco / homemade lemon sorbet	€ 16,00
DESSERT WINE: BEERENAUSSLESE TRAMINER Feiler-Artinger Rust Neusiedlersee-Hügelland	1/16 l € 6,90

FOR FURTHER INFORMATION ABOUT THE ALLERGENES CONTAINED IN THE DISHES OUR SERVICE TEAM WILL BE PLEASED TO HELP YOU ANY TIME.

BEVERAGES

NON-ALCOHOLIC

San Pellegrino	0,25 l	€ 3,60
	0,75 l	€ 6,20
Aqua Panna	0,25 l	€ 3,60
	0,75 l	€ 6,20
Tab water carafe	1,00 l	€ 2,50
Soda with lemon	0,25 l	€ 2,80
	0,50 l	€ 3,80
Coca Cola, Diet Coca Cola	0,33 l	€ 4,20
Fanta	0,33 l	€ 4,20
Rauch Juices	0,20 l	€ 3,60
<i>Apple Orange Black Currant Mango</i>		
Rauch Juices with Soda	0,25 l	€ 3,20
	0,50 l	€ 4,60
Rauch Juices with Water	0,25 l	€ 3,00
	0,50 l	€ 4,40
Tonic, Bitter Lemon	0,20 l	€ 3,80
Fentiman´s Tonic	0,20 l	€ 4,80
Makava Ice Tea	0,33 l	€ 5,90
Crodino Soda	0,30 l	€ 4,80
San Bitter Soda	0,30 l	€ 4,80

COFFEE

Espresso	€ 2,90
Espresso macchiato	€ 3,80
Espresso doppio	€ 4,80
Verlängerter	€ 3,80
Cappuccino	€ 4,20
Café Latte	€ 4,90

ORGANIC TEA

Peppermint	€ 4,60
Darjeeling	€ 4,60
Green leaves	€ 4,60
Chamomile	€ 4,60
Fruits and berries	€ 4,60
Herbal leaves	€ 4,60
Tea with Rum	€ 4,60

NON-ALCOHOLIC BEER

Gösser Naturgold	0,3 l	€ 4,40
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BEER

Trumer Pils bottled	0,3 l	€ 4,40
Franziskaner Wheat Beer bottled	0,3 l	€ 4,60
Special Beer bottled inquiry		

WINES BY GLASS

WHITE AUSTRIA

Gelber Muskateller Klassik	1/8 l	€ 6,60
Wiener Gemischter Satz DAC	1/8 l	€ 6,60
Grüner Veltliner Der Leichte	1/8 l	€ 5,90
Chardonnay	1/8 l	€ 6,80
Riesling	1/8 l	€ 6,80

WHITE ITALY

Pinot Grigio Friuli Grave DOC	1/8 l	€ 6,60
Lugana I Frati DOC	1/8 l	€ 6,80
Gavi	1/8 l	€ 7,20

ROSÉ AUSTRIA

Rosé Kalmuck Pink	1/8 l	€ 5,90
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RED AUSTRIA

Zweigelt	1/8 l	€ 5,90
Blaifränkisch Hochäcker	1/8 l	€ 6,80
Maximus	1/8 l	€ 7,20
Merlot Unplugged	1/8 l	€ 8,20

RED ITALY / SPAIN

Chianti Classico	1/8 l	€ 6,60
Tempranillo	1/8 l	€ 7,50

Spritzer white	0,25 l	€ 4,50
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BEVERAGES

APERITIV & COCKTAIL

PROSECCO

Prosecco Breganze Spumante	0,10 l	€ 5,80
Prosecco Breganze Spumante Rose	0,10 l	€ 6,00
Asti Spumante	0,10 l	€ 7,00

SPRIZZ

Aperol Sprizz	0,25 l	€ 6,90
Prosecco Soda Aperol		
Campari Sprizz	0,25 l	€ 6,90
Prosecco Soda Campari		
Rosato Sprizz	0,25 l	€ 7,20
<i>Ramazzotti Rosato Prosecco Soda</i>		

CLASSICS

Campari Soda	4 cl	€ 6,50
Campari Orange	4 cl	€ 7,20
Portwein Sandemann Ruby	5 cl	€ 5,40
Martini Bianco	5 cl	€ 6,20
Martini Rosso	5 cl	€ 6,20
Martini Extra Dry	5 cl	€ 6,20
Pernod	4 cl	€ 5,60

SPIRITUOSES

GIN | VODKA

Gin Bombay Sapphire	4 cl	€ 7,90
Gin Hendrick's	4 cl	€ 8,90
Gin Sul	4 cl	€ 8,90
Gin Mare	4 cl	€ 9,90
Vodka Smirnoff	4 cl	€ 6,80

RUM

Havana Club Rum 3 Anejo	4 cl	€ 6,60
Don Papa Rum	4 cl	€ 6,60
Plantation Barbados Extra Old Rum	2 cl	€ 7,90
Admiral Rodney Extra Old Rum	2 cl	€ 7,90
Diplomatico Reserva Exclusiva	2 cl	€ 7,90

BITTERS

Amaro d'Erbe	2 cl	€ 5,60
Ramazzotti	2 cl	€ 3,90
Averna	2 cl	€ 3,90
Montenegro	2 cl	€ 3,90

SCHNAPPS

Guglhof Apricot	2 cl	€ 5,90
Guglhof Red Williams	2 cl	€ 5,90
Guglhof Old Pear	2 cl	€ 5,90
Guglhof Hazelnut Ghost	2 cl	€ 5,90
Guglhof Stone Pine	2 cl	€ 8,90
Gölles Raspberry	2 cl	€ 8,90
Gölles Old Plum	2 cl	€ 5,90

GRAPPA DI BERTA

Grappa Giovane Villa Prato	2 cl	€ 5,60
Grappa Elisi	2 cl	€ 7,40
Grappa Marsala Di Lidia	2 cl	€ 7,40
Grappa SoloPerGian	2 cl	€ 9,50

LIQUEUR

Di Nero Coffee Liqueur	4 cl	€ 5,60
Baileys	2 cl	€ 5,60
Sambuca Molinari	2 cl	€ 3,90
Limoncello	2 cl	€ 4,90



BEVERAGES

COGNAC & BRANDY

Vecchia Romagna Brandy	2 cl	€ 4,80
Cardenal Mendoza Gran Reserva	2 cl	€ 5,80
Hennessy Cognac	2 cl	€ 5,80

Old Fashioned	0,20 l	€ 8,40
<i>Bourbon Angostura Sugar</i>		
Hendrick's Gin Tonic	0,20 l	€ 13,80
<i>Gin Fentiman's Tonic Cucumber</i>		

WHISKEY

Four Roses	4 cl	€ 6,50
Jack Daniels	4 cl	€ 6,90
Ballentines	4 cl	€ 6,90
Chivas Regal 12y	4 cl	€ 7,50
Glenfiddich 12y	4 cl	€ 8,40
Glenmorangie 10y	4 cl	€ 8,60
The Glenlivet 18y	4 cl	€ 12,50
Lagavulin 16y	4 cl	€ 12,50

COCKTAILS

Rosato Casa	0,25 l	€ 7,20
<i>Ramazotti Rosato Tonic Lemon syrup Lime</i>		
Tante Lilly	0,25 l	€ 7,20
<i>Lillet Blanc Elderflower Cucumber Soda</i>		
Wilde Lilly	0,25 l	€ 7,20
<i>Lillet Rosé Wild Berry Lime Soda</i>		
Negroni	0,20 l	€ 8,40
<i>Campari Vermouth Rouge Gin</i>		
Martini Cocktail	0,20 l	€ 8,40
<i>Gin Vermouth Extra Dry Olive</i>		
Vodka Martini	0,20 l	€ 8,40
<i>Vodka Vermouth</i>		
Manhattan Perfect	0,20 l	€ 8,40
<i>Bourbon Vermouth Angostura</i>		



LIST OF ALLERGENS

A | CEREALS CONTAINING GLUTEN

Foods containing flour, such as types of baking powder, batter, breadcrumbs, bread, cakes, some meat products, couscous, pasta, pastry, sauces, soups and fried foods dusted with flour can all contain gluten in the form of wheat, rye, barley and oats.

B | CRUSTACEANS OF PRODUCTS THEREOF

Crustaceans include crabs, lobster, prawns, and scampi. Some food products containing shrimp can also include this allergen.

C | EGGS AND PRODUCTS THEREOF

Cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces, and pastries all contain eggs. Some foods may also be glazed with eggs or egg whites.

D | FISH AND PRODUCTS THEREOF

Fresh fish and some sauces, pizzas, relishes, salad dressings, and stock cubes

E | PEANUTS AND PRODUCTS THEREOF

Peanuts refers to nuts grown underground (legumes), often times referred to as ground nuts. Peanuts are used as an ingredient in biscuits, cakes, curries, desserts, sauces (satay sauce), groundnut oil and peanut flour.

F | SOYBEANS AND PRODUCTS THEREOF

Found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, milk. Soya is a common ingredient in oriental food, it can also be found in desserts, ice cream, some meat products, sauces, and vegetarian products.

G | MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)

Milk is common ingredient found in butter, cheese, cream, yoghurt, and milk powders. Some products may be glazed or brushed with milk, milk can also be found in some soups and sauces.

H | NUTS

Nuts refers to nuts grown on trees. This includes cashew nuts, almonds, and hazelnuts. Tree nuts can be found in breads, biscuits, crackers, desserts, nut powders (Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

L | CELERY AND PRODUCTS THEREOF

Celery stalks, leaves, seeds and root. Celery can be found in celery salt, salads, some peanut products, soups and stock cubes.

M | MUSTARD AND PRODUCTS THEREOF

Mustard in the form of a powder, liquid, and seeds can be found individually or in some breads, curries, marinades, some meat products, salad dressings, sauces, and soups.

N | SESAME SEEDS AND PRODUCTS THEREOF

Sesame seeds are often found sprinkled on breads (such as bagels and burger buns). They can also be found in breadsticks, humous, sesame oil, and tahini. Sometimes toasted and used in salads.

O | SULPHUR DIOXIDE AND SULPHITES

Sulphur dioxide is an ingredient often used in dried fruit (raisins, apricots, prunes). Some meat products, soft drinks, vegetables, wine, and beer can also contain sulphites. People with asthma have a higher risk of developing an allergy to sulphur dioxide.

P | LUPIN AND PRODUCTS THEREOF

Lupin comes from a flower and is found in flour and seed format for food. Lupin can be used in some types of bread, pastries and pastas.

R | MOLLUSCS AND PRODUCTS THEREOF

Molluscs include mussels, snails, squids, and whelks. It can also be found in some fish stews and oyster sauce.

