

# CLASSIC WITH A TWIST

## SNACKS

Bruschetta <sup>A, G, O</sup> Tomato / basil	7,50
Pulled Pork <sup>A, C, G, M, O</sup> Wrap / cole slaw / beetroot / onion-chutney	10,50
Halloumi Sandwich <sup>A, C, G, M, O, N</sup> Sweet potato chips / Piccalilli sauce	9,50

## STARTERS

Carpaccio of beef <sup>A, C, G, O</sup> Pine nuts / guacamole / pepper	14,50
Leaf salad <sup>A, D, N, O</sup> Saku / wakame / enoki	15,50
Burrata <sup>A, C, G, O</sup> Tomato / rocket salad	12,50
King prawns <sup>B, C, H</sup> Avocado / mint / chilli / walnut oil	15,50
Alpine Maki <sup>A, F, N, O</sup> Pork roast with crackling / caraway seed-Teriyaki sauce / cole slaw	13,50

## SOUPS

Cream of pea soup <sup>A, C, G, R</sup> Scallop / mint	8,50
Essence of olive <sup>A, C, L</sup> Kadayif / root vegetable	6,50

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## MAIN DISHES

Vegetarian potato goulash <sup>A, G, L</sup> Marjoram / asparagus / chia bread / sour cream	16,50
Homemade Ravioli <sup>A, C, G</sup> Ricotta / basil / lemon / beetroot	17,50
Vienna Hot Pot <sup>A, C, F, L</sup> Beef / noodles / bok choy	16,50
Homemade "Leberkäse" <sup>A, C, G, L, M, O</sup> Quail egg / pickled cucumber / calf's head Dark rye bread gnocchi	21,50
Cutlet of black pork <sup>C, G, L, O</sup> Corn / spinach / greaves / chimichurri	22,50
"Wiener Schnitzel" - Escalope of veal Viennese style <sup>A, C, F, G, O</sup> Parsley potatoes / cranberry jam / tulle lemon	20,50
Viennese "Tafelspitz" - Boiled beef <sup>C, G, F, L, M, O</sup> Creamy green beans / roast potatoes Apple horseradish / chive sauce	24,50
Beef medaillons "Bordelaise" <sup>A, C, G, L, O</sup> Sweet potatoes / tarragon / avocado / beetroot	32,00
Braised veal shoulder blade <sup>A, C, G, L, O</sup> Broccolini / oyster mushroom Celery gel	26,00
Fillet of salmon <sup>C, D, G, H, O</sup> Coconut / chilli / polenta Tamarillo / spinach	25,00
Sole „Colbert“ <sup>D, G, L, O</sup> Colbert-butter / parsley potatoes / bok choy	29,00
Golden trout <sup>D, G, O</sup> Chick peas / olive / cherry tomatoes	29,00

All prices in Euro incl. all charges & taxes

A detailed description of the allergens can be found on the last page of our menu

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## DESSERTS

Apricot crêpes <sup>A, C, G</sup> Wachauer apricot jam Vanilla ice cream	9,00
Iced white chocolate <sup>A, C, G, O</sup> Mango / mint Prosecco	9,00
Viennese apple strudel <sup>A, C, G, H, O</sup> Vanilla ice cream / whipped cream	8,50
Cheesecake <sup>A, C, F, G, H</sup> Strawberry / elderberry Basil	11,00
Coconut cream Pineapple / passions fruit Pomegranat	12,50
Variation of Valrhona <sup>A, C, E, F, G, H</sup> Peanut / mascarpone	9,50

## CHEESE

International selection of cheese <sup>A, C, G, H, M, O</sup> Fig mustard / grapes Nuts	9,50 / 16,50
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Please ask for our wine list  
with focus on Austrian and Viennese wine!

Allergene information subject to Codex reference		Substances or products which can cause allergenic or intolerance reaction
Short term	Letter code	Description
Cereals containing gluten	A	<b>Cereals, containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof except:</b> a) wheat based glucose syrups including dextrose <sup>1</sup> b) wheat based maltodextrins <sup>1</sup> c) glucose syrups based on barley d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.
Crustaceans	B	<b>Crustaceans and products thereof</b>
Eggs	C	<b>Eggs and products thereof</b>
Fish	D	<b>Fish and products thereof, except:</b> a) fish gelatine used as carrier for vitamin or carotenoid preparations b) fish gelatine or Isinglass used as fining agent in beer and wine.
Peanuts	E	<b>Peantus and products thereof</b>
Soybeans	F	<b>Soybeans and products thereof, except:</b> a) fully refined soybean oil and fat <sup>1</sup> b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate and natrual D-alpha tocopherol succinate from soybean sources c) vegetable oils derived phytosterols and phytosterol esters from soybean sources d) plant stanol ester produced from vegetable oil sterols from soybean sources.
Milk or Lactose	G	<b>Milk and products thereof (including lactose), except:</b> a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin b) lactitol.
Edible nuts	H	<b>Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wagenh.) K. Koch), Brazil nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</b>
Celery	L	<b>Celery and productst thereof</b>
Mustard	M	<b>Mustard and products thereof</b>
Sesame	N	<b>Sesame seeds and products thereof</b>
Sulphur	O	<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>
Lupin	P	<b>Lupin and products thereof</b>
Molluscs	R	<b>Molluscs and products thereof</b>

<sup>1</sup>And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

## IMPORTANT ALLERGEN INFORMATION

Our dishes are only labelled if one of the substances or derived products are included as an ingredient in the final product.

The declaration of the 14 main allergens is according to law (annex II of regulation EU No. 1169/2011).

Furthermore, there are also other substances, which can cause food allergies or intolerance



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