

MENU

If you prefer vegetarian food or have allergies and intolerances, we are also in good hands. Assuming we know early enough and can prepare for it in good time. Simply let us know when you make your reservation what we need to take into account.

We look forward to seeing you!

THE FIRST SIP

Trüble with Gin Prosecco basil lemon	11 €
Trüble without rhubarb Shrub Yauthli Soda	8 €
Sekt Blanc de Blanc Schödl Weinviertel	9 €

THE FOOD

Artichoke onion peas verbena lemon	18 €
Gnocchi curd cheese tomato cornelian cherry basil	24 28 €
Golden trout pepper zucchini Fenchel saffron	34 38 €
Guinea fowl polenta corn mushrooms plum	38 €
Blackberry vanilla pistachio almond winter tarragon	18 €
5 course menu	86 €

CHILDREANS MENU

Small portion	7 €
Large portion	12 €

TO EAT WITH

YGrüner Veltliner Ried Schiefer 2021 Harm | Kremstal
L'Animo Grechetto Gentile 2022 Tenuta Saiano | Emilia Romagna
Yoko MU SÄ WB 2022 Krenn 49 | Vulkanland
Etna Rosso 2020 SCR | Sizilia Etna
Solaris 2022 Theresa Deufel | Württemberg

Price 44 €

TO EAT WITHOUT

Ginger beer
Woodruff Lacto Limonade
Thyme Kombucha | rosemary- tomato Kombucha
Cornelian cherry Kombucha
Blackberry Kefir | winter tarragon syrup

Price 36 €

What is normal for us is special for others. We are parents ourselves, so we know that eating with children has to be one thing above all else: uncomplicated. Children are welcome to snack with their parents or choose what they want from all the dishes. We are completely flexible. If you prefer veganes food or have allergies and intolerances, we are also in good hands. Assuming we know early