

TO START

BREAD & BUTTER

baguette | whipped butter | Maldon salt

€3,5 PER PERSON (A | G)

HOMEMADE BEEF BROTH

sliced pancakes or liver dumpling | root vegetables | chives

€7,5 (A | C | G | L)

BEEF TATAR

egg yolk | lovage | baguette

€18 [100g] (A | C | M | G | O | D)

KOREAN FRIED CRUMBLED CAULIFLOWER *(V)*

roasted breadcrumbs | spicy Gochujang marinade | sesame

€12 (A | F | M | N | O)

MUSHROOM-GARLIC DIM SUM *(V)*

kimchi | garlic | sesame oil & black vinegar

€11 / 3 PCS (A | F | N)

ORGANIC SICHUAN BEEF-PEANUT DIM SUM

kimchi | cilantro | sesame oil & black vinegar

€11 / 3 PCS (A | F | N | L | E | D)

MAIN COURSE

VIENNESE VEAL SCHNITZEL AUSTRIAN VEAL

veal loin | potato-cucumber salad | lemon

€32 (A | C | F | G | L | M | O)

VIENNESE GARNISH BY REQUEST (D | O)

fried capers | anchovis

PORK „SPIDER“ SCHNITZEL ORGANIC PORK

spider schnitzel | horseradish & Dijon mustard |

potato-cucumber salad | fried parsley | lemon

€28 (A | C | F | G | L | M | O)

HOMEMADE CRANBERRIES

€2,5

SPINACH DUMPLINGS

alpin cheese | walnuts | side salad & pumpkin seed oil

€17 / 2 PCS (A | C | G | H)

€19 / 3 PCS (A | C | G | H)

MINCED MEAT ORGANIC VEAL

potato foam | jus | mushrooms

€24 (A | C | G | L | O | N)

SWEET TOOTH

CARAMELIZED KAISERSCHMARRN

plum compote | apple sauce | rum raisins

[without raisins by request]

€12 (A | C | G | O)

CITRUS KADAYIF CRÈME SLICE

orange | vanilla | amaretto spume | mint

€12 (A | C | G | H | O)