



## Aperitif recommendation

### "Campari Family"

|                                            |     |
|--------------------------------------------|-----|
| <b>Sarti Spritz</b>                        | 8.9 |
| <i>Sarti Rosa   Prosecco   Soda</i>        |     |
| <b>Aperol Spritz</b>                       | 7.9 |
| <i>Aperol   Prosecco   Soda</i>            |     |
| <b>Campari Spritz</b>                      | 7.9 |
| <i>Campari   Prosecco   Soda</i>           |     |
| <b>Negroni</b>                             | 12  |
| <i>Campari   Vermouth rosso   Gin</i>      |     |
| <b>Negroni Sbagliato</b>                   | 12  |
| <i>Campari   Vermouth rosso   Prosecco</i> |     |

**Lillet Wildberry** 7.9  
*Lillet Rosé | Schweppes Wild Berry*

**Limoncello Spritz** 8.9  
*Limoncello | Prosecco | Soda*

**Bellini Cipriani** 9  
*Peach | Prosecco*

**Pisco Sour** 13  
*Pisco | lime juice | Eggwhite*

**Porn Star Martini** 13  
*Passionfruit | Vodka | Vanilla | Prosecco*

**Spicy Margarita** 13  
*Tequila | Cointreau | lime juice | ginger*

### Non-Alcoholic

**Grapefruit Spritz** 6.9  
*Grapefruitsirup | Tonic water*

**Fruitcap** 6.9  
*Passionfruit | Lime | Banana Sirup | Soda*

**1/8l Null Bock Prickelnd** 6.5  
*Non-Alcoholic Sparkling White Wine*

**Crodino Spritz** 7.9  
*Crodino | Soda*

|                         |      |      |
|-------------------------|------|------|
| <b>Prosecco</b>         | 0.1l | 0.5l |
| <i>Drought Prosecco</i> | 5.5  | 25   |

|                              |      |      |
|------------------------------|------|------|
| <b>Drought Beer</b>          | 0.3l | 0.5l |
| <i>Weitra Bräu das Helle</i> | 4.5  | 5.5  |

|                           |       |  |
|---------------------------|-------|--|
| <b>Beer by the bottle</b> | 0.33l |  |
| <i>Zwettler Saphir</i>    | 5.5   |  |



## OMAKASE MENU

*Chef's Recommendation*

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*This menu for 2 people includes 2 dishes per course, served in the center of the table for sharing. Each course features a selection of the finest dishes from our kitchen.*

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### **Vitello Forello**

*Veal sirloin tip*

*Thorhof Salmon trout sauce | Capers*

**&**

### **White Fish Ceviche**

*Coriander | Sweetpotato | Passifruit-Ceviche sauce*

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### **Salmon Special Roll**

*Salmon | Tamago | Avocado | Cucumber*

*Creamy Spicy sauce*

**&**

### **Thorhof Special Roll**

*Smoked Char | Tamago | Cucumber*

*Avocado | Creamy Lime sauce*

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### **Truffle Pizza**

*3g Black Truffle | Burrata-Percorino Cream | Truffle Oil*

*Chef's Choice*

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### **Filet of Beef**

*Chili Anticucho sauce | Potato Wedges*

**&**

### **Jumbo Prawn**

*2 Jumbo Prawns Yuzu-Miso Butter*

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### **Dessert Variation**

**4 Course Menu per Person € 59**

**5 Course Menu with Pizza per Person € 65**

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## **International Fusion Cuisine**

*Served in the center of the table for sharing.*

*Recommendation:*

*A total of 3 to 4 dishes per person.*

*Dear guests, if you have any allergies or food intolerances, please inform our service staff!*

### **Fingerfood**

**Edamame** 5

**Spicy Edamame** 5.5

**Pimientos de Padrón Miso Truffle** 7.9

**Mixed Olives** 5

### **Pizza Bread**

**Pizza bread with rosemary** 5.9

**Pizza bread with garlic** 5.9

**Hummus-Dip** 3.9

### **Starters**

**Watermelon Sashimi & Feta** 12.9

*Pomegranate | Mint | Balsamic Dressing*

**Green Papaya Salat** 13.9

*Chili | Coriander | Peanuts | Fish sauce*

**Burrata** 16.5

*Selection of Locally Grown Austrian Tomatoes*

*Rocket*

**White Fish Ceviche** 15.5

*Coriander | Sweet Potato*

*Passionfruit-Ceviche sauce*

**Crispy Rice** 11

*Salmon Tartar | Creamy Spicy sauce*

**Salmon Sashimi „Ruhm Style“** 15.9

*Salmon Sashimi | Ginger | Sesame | Yuzu Soy*

**Beef Tataki Ponzu** 14.9

*Spring Onion | Roasted Onions | Ponzu sauce*

**Beef Tenderloin Carpaccio** 15.9

*Parmesan | Capers | Rocket | Wasabi-Soy*

**Vitello Forello** 15.9

*Veal sirloin tip | Salmontrout Caviar*

*Thorhof Salmon trout sauce | Capers*



## **Sushi Maki** (6 pieces)

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|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>Salmon Special Roll</b>                                                               | 12 |
| Salmon   Tamago   Cucumber<br>Creamy Spicy sauce                                         |    |
| <b>Crunchy California Roll</b>                                                           | 11 |
| Black Tiger Prawn   Avocado   Cucumber<br>Roasted Onions   Yuzu-Soy                      |    |
| <b>Thorhof Special Roll</b>                                                              | 14 |
| Smoked Char   Tamago   Cucumber<br>Avocado   Creamy Lime                                 |    |
| <b>Surf and Turf Roll</b>                                                                | 14 |
| Beef Tenderloin Carpaccio   Avocado   Tamago<br>Black Tiger Prawn   Creamy Truffle sauce |    |
| <b>Avocado Truffle Roll</b> (Vegan)                                                      | 11 |
| Avocado   Cucumber   Creamy Truffle sauce                                                |    |
| <b>Smoked Mushroom Roll</b>                                                              | 13 |
| Smoked Mushrooms   Tamago   Avocado<br>Cucumber   Creamy Truffle sauce                   |    |

## **Pizza Tapas Style**

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*Small Neapolitan pizza, traditionally baked  
in a stone oven made with love,  
authentic Italian dough  
and high-quality ingredients.*

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>Truffle Pizza</b>                                                             | 18  |
| 3g Black Truffle   Burrata-Pecorino Cream<br>Truffle Oil<br><u>Chef's Choice</u> |     |
| <b>Margherita</b>                                                                | 8.5 |
| Tomato   Mozzarella   Basil                                                      |     |
| <b>Prosciutto</b>                                                                | 13  |
| Tomato   Mozzarella   Rocket<br>Olives   Parmesan                                |     |
| <b>Spicy Chorizo</b>                                                             | 13  |
| Tomato   Mozzarella   Olives   Onion                                             |     |
| <b>Anchovy</b>                                                                   | 11  |
| Tomato   Marinated Sardines   Capers   Olives                                    |     |



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### Stone Oven and Grilled Dishes

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|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| <b>Braised Eggplant</b><br><i>Bonito flakes   Spicy Miso sauce</i>                     | 11 |
| <b>200g Grilled fish on a stick from Thorhof</b><br><i>Char   Olive-Lemon emulsion</i> | 16 |
| <b>Grilled Octopus</b><br><i>Chicory   Chili-Anticucho sauce</i>                       | 21 |
| <b>Gratinated Jumbo Prawns</b><br><i>2 Jumbo Prawns   Yuzu-Miso-Butter</i>             | 23 |
| <b>Snails from the Weinberg</b><br><i>Pizza bread   Miso Butter</i>                    | 12 |
| <b>Chicken Liver Cocotte</b><br><u><i>Chef's Choice</i></u>                            | 11 |
| <b>Pork Belly</b><br><i>Spicy Miso sauce</i>                                           | 12 |
| <b>Chicken Breast Teriyaki</b><br><i>Green Asparagus</i>                               | 16 |
| <b>Beef Tenderloin Lady's Cut 120g</b><br><i>Anticucho sauce</i>                       | 22 |

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### Side Dishes

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|                                         |     |
|-----------------------------------------|-----|
| <b>Sweet Potato Fries</b>               | 6   |
| <b>Potato Wedges</b>                    | 5   |
| <b>Pimientos de Padrón Miso Truffle</b> | 7.9 |
| <b>Mixed Salad with Sesame dressing</b> | 6.5 |

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### Sauces

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|                       |     |
|-----------------------|-----|
| <b>Creamy Spicy</b>   | 2.5 |
| <b>Creamy Tahini</b>  | 2.5 |
| <b>Lime-Aioli</b>     | 2.5 |
| <b>Creamy Truffle</b> | 3   |



## Desserts

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| <b>Passionfruit Crème Brûlée</b>                                      | 8     |
| <b>Lava Chocolate Cake</b><br>With Black Sesame Ice Cream             | 9     |
| <b>Churros</b><br>Cinnamon   Sugar   Chocolate sauce                  | 8     |
| <b>Nutella Pizza</b><br>Walnuts                                       | 9.9   |
| <b>Pistachio Pizza</b><br>With Pistachio Cream and Crunchy Pistachios | 12.9  |
| <b>Mochi Ice-Cream variation</b><br>3 Pieces                          | 9     |
| <b>Ice Cream &amp; Sorbet</b>                                         |       |
| <b>Black Sesame Ice Cream</b>                                         | 2.5   |
| <b>Vanilla Ice Cream</b>                                              | 2.5   |
| <b>Lemon Sorbet</b>                                                   | 2.5   |
| <b>Dessert wine</b>                                                   | 1/16l |
| Feiler Artinger Beerenauslese                                         | 6     |
| Taylor's Tawny Port 10y                                               | 9.9   |
| <b>Coffee &amp; Tea</b>                                               |       |
| <b>Coffee from Naber</b>                                              |       |
| Espresso                                                              | 3.6   |
| Double Espresso                                                       | 5.2   |
| Espresso Macchiato                                                    | 3.9   |
| Double Espresso Macchiato                                             | 5.8   |
| Long Coffee                                                           | 4.8   |
| Cappuccino                                                            | 5.8   |
| Caffé Latte                                                           | 6.5   |
| <b>Best flavor from the pot</b>                                       |       |
| Tea from Demmer's Tea House                                           |       |
| Earl Grey                                                             | 5.5   |
| Bio Green tea Jasmin                                                  | 5.5   |
| Bio Wildberries-Cocktail                                              | 5.5   |
| Bio Herbs                                                             | 5.5   |
| Bio Lemon Ginger                                                      | 5.5   |



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**White wine by the glass****1/8l****2024 Grüner Veltliner Oberfeld****5.9**

Josef Dockner | Kremstal

12.5% Vol.

**2024 Asia Cuveé****7.5**

Mayer am Pfarrplatz | Wien

12.0% Vol.

**2024 Gelber Muskateller****6.5**

Rennhofer | Kremstal

12.5% Vol.

**2024 Gemischter Satz Ried Mitterberg****6.5**

Fuhrgassl-Huber | Wien

13.5% Vol.

**2024 Sauvignon Blanc DAC****7**

Weingut Adam-Liegl | Südsteiermark

12.5% Vol.

**2023 Riesling Ried Gottschelle Reserve****7**

Josef Dockner | Kremstal

13.0% Vol.

**2023 Roter Veltliner Manhartsberg****6.5**

Ortus | Weinviertel

13.0% Vol.

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**Rosèwein glasweise****1/8l****2024 Minuty Prestige Rosé****7.8**

Chateau Minuti | Provence

12.5% Vol.

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**Red wine by the glass****1/8l****2022 Zweigelt****6.2**

Feiler Artinger | Burgenland

12.5% Vol.

**2019 Cuvée Sacra****7.9**

Dockner | Kremstal

14.0% Vol.

**Our bottled wines can be found**  
**at the end of the menu!**



| <b>Beer by the bottle</b>               |          | 0.33l       | 0.5l  |
|-----------------------------------------|----------|-------------|-------|
| <i>Zwettler Saphir</i>                  |          | 5.5         |       |
| <i>Kirin</i>                            |          | 5.5         |       |
| <i>Zwettler Radler</i>                  |          | 4.5         |       |
| <i>Schneider Weißbier</i>               |          |             | 5.9   |
| <i>Zwettler Non-Alcoholic</i>           |          |             | 5.5   |
| <b>Aperitif</b>                         |          | <i>Glas</i> |       |
| <i>Aperol Spritz   Hugo</i>             |          |             | 7.9   |
| <i>Spritzer</i>                         |          |             | 5.9   |
| <i>Lillet Berry Spritzer</i>            |          |             | 7.9   |
| <i>Limoncello Spritz</i>                |          |             | 8.9   |
| <b>Sake</b>                             | 1/<br>8l | 1/4l        | 720ml |
| <b><i>Dassai "45"</i></b>               | 12       | 23          | 65    |
| <i>Junmai Daiginjo</i>                  |          |             |       |
| <b>Non-Alcoholic</b>                    |          |             |       |
| <b>Bio Juices</b>                       |          | 0.25l       | 0.5l  |
| <i>Cloudy Apple Juice</i>               |          | 4.5         |       |
| <i>Apricot Juice</i>                    |          | 4.5         |       |
| <i>Blackcurrant Juice</i>               |          | 4.5         |       |
| <i>Juice with soda</i>                  |          |             | 5.5   |
| <i>Juice with still water</i>           |          |             | 4.8   |
|                                         |          | 0.5l        | 1l    |
| <i>Vienna Water</i>                     |          | 1           | 1.8   |
| <b>Lemonades</b>                        |          | 0.33l       |       |
| <i>Coca-Cola</i>                        |          |             | 4.2   |
| <i>Coca-Cola Zero</i>                   |          |             | 4.2   |
| <i>Almdudler (Herbs Lemonade)</i>       |          |             | 4.2   |
| <i>Bio Lemonaid Passionfruit</i>        |          |             | 5.5   |
| <i>Bio Lemonaid Ginger</i>              |          |             | 5.5   |
| <i>Green Charitea</i>                   |          |             | 5.5   |
| <i>Thomas Henry Tonic</i>               | 200ml    |             | 4.5   |
| <b>Vöslauer Mineral Water</b>           |          | 0.33l       | 0.75l |
| <i>Still</i>                            |          | 3.6         | 6.5   |
| <i>Sparkling</i>                        |          | 3.6         | 6.5   |
|                                         |          | 0.25l       | 0.5l  |
| <i>Soda water</i>                       |          | 1.9         | 3.8   |
| <i>Soda with Lemon/Raspberry</i>        |          |             | 4.9   |
| <i>Freshly Squeezed Lemon Juice 4cl</i> |          |             | 2     |





## BOTTLES OF WHITE WINE

| EASY DRINKING WHITE         |                                         | Vintage | 0.75l     |
|-----------------------------|-----------------------------------------|---------|-----------|
| Grüner Veltliner            | Josef Dockner<br>Ried Oberfeld          | 2024    | 32        |
| Grüner Veltliner            | Gritsch<br>Kirchpoint                   | 2024    | 42        |
| Asia Cuvée                  | Mayer am<br>Pfarrplatz                  | 2024    | 34        |
| Gelber Muskateller          | Rennhofer                               | 2024    | 35        |
| Gemischter Satz             | Fuhrgssl-Huber<br>Mitterberg            | 2023    | 35        |
| Rotgipfler BIO              | Reinisch                                | 2023    | 33        |
| Riesling                    | Carl Loewen<br>Alte Reben               | 2023    | 45        |
| Riesling                    | Josef Dockner<br>Ried Gottschelle       | 2023    | 42        |
| Sauvignon Blanc             | Adam-Lieleg                             | 2024    | 39        |
| ADVANCED WHITE              |                                         |         | 0.7<br>5l |
| Grüner Veltliner<br>Smaragd | Alzinger Steinertal                     | 2017    | 85        |
| Grüner Veltliner            | Schloss Gobelsburg<br>Ried Renner       | 2022    | 65        |
| Grüner Veltliner<br>Smaragd | Weinhofmeisterei<br>Hirtzberger   Greif | 2023    | 79        |
| Grüner Veltliner<br>Smaragd | Knoll<br>Schütt                         | 2023    | 98        |
| Grüner Veltliner<br>Smaragd | Franz Hirtzberger<br>Axpoint            | 2023    | 120       |
| Grüner Veltliner<br>Smaragd | Domäne Wachau<br>Achleiten              | 2018    | 85        |
| Riesling Smaragd            | Hirtzberger<br>Singerriedel             | 2022    | 220       |
| Riesling                    | Gritsch Kalkofen                        | 2021    | 79        |
| Riesling Smaragd            | Knoll Pfaffenberg                       | 2021    | 95        |
| Riesling Smaragd            | Tergernseehof<br>Kellerberg             | 2016    | 89        |
| Riesling Smaragd            | Alzinger<br>Liebenberg                  | 2017    | 79        |



Riesling Smaragd

F.X.Pichler  
Loibenberg

2016 120

## ADVANCED WHITE

0.7  
5l

|                 |                                      |      |     |
|-----------------|--------------------------------------|------|-----|
| Sauvignon Blanc | Tement Zieregg                       | 2016 | 138 |
| Chardonnay      | Topf Ried Hasel                      | 2015 | 75  |
| Chardonnay      | Knewitz                              | 2022 | 69  |
| Chablis 1er Cru | Julie Fevre BIO<br>Montée de Tenerre | 2021 | 95  |
| Cuvée           | Rosi Schuster<br>Aus den Dörfern     | 2022 | 48  |
| Roter Veltliner | Fritz Steinberg                      | 2022 | 48  |
| Rotgipfler      | Gebeshuber Laim                      | 2018 | 75  |
| Bordeaux Blanc  | Château Angélus<br>Clos deu Milieu   | 2020 | 75  |

## BUBBLES

Vintage

0.75l

|                   |                                  |  |     |
|-------------------|----------------------------------|--|-----|
| Muskateller       | Teferner Frizzante               |  | 35  |
| Rosé Winzersekt   | Bründlmayer                      |  | 65  |
| Champagne         | Étienne Oudart<br>Brut Référence |  | 75  |
| Champagne         | Laurent-Perrier<br>Brut La Cuvée |  | 99  |
| Rosé<br>Champagne | Ayala                            |  | 110 |

## NATURAL

0.75l

|             |                            |      |    |
|-------------|----------------------------|------|----|
| Muschelkalk | Lichtenberger-<br>Gonzalez | 2021 | 45 |
| Traminer    | Hajszan Neumann            | 2021 | 48 |
| Cuvée       | Alfredo Maestro<br>Lovamor | 2022 | 45 |
| Cuvée       | Werlitsch Ex Vero<br>3     | 2020 | 95 |

## PINK

0.75l

|      |                 |    |    |
|------|-----------------|----|----|
| Rosé | Minuty Prestige | FR | 45 |
|------|-----------------|----|----|



|             |                                 |           |           |
|-------------|---------------------------------|-----------|-----------|
| <i>Rosé</i> | <i>Whispering Angel</i>         | <i>FR</i> | <i>62</i> |
| <i>Rosé</i> | <i>Rosé Hiedler<br/>Angeles</i> | <i>AT</i> | <i>35</i> |



## BOTTLES OF RED WINE

| <b>NATIONAL</b> |                          | Vintage | 0.75l |
|-----------------|--------------------------|---------|-------|
| Zweigelt        | Feiler Artinger BIO      | 2022    | 32    |
| Cuvée Rebecca   | Fuhrgassl-Huber          | 2017    | 45    |
| Zweigelt        | Hannes Reeh<br>Unplugged | 2021    | 55    |
| Pinot Noir      | Weingut Hiedler          | 2022    | 45    |
| Cuvée           | Dockner Sacra            | 2019    | 45    |
| Cuvée           | Giefing Cardinal         | 2004    | 79    |
| Cuvée           | Pöckl Admiral            | 2015    | 120   |

| <b>INTERNATIONAL</b> |                               | Vintage | 0.75l |
|----------------------|-------------------------------|---------|-------|
| Chianti Classico     | Sette Ponti<br>Vigna Pallino  | 2021    | 39    |
| Nebbiolo             | Ca' del Baio DOC              | 2022    | 55    |
| Magari Bolgheri      | Gaja Ca' Marcanda             | 2020    | 139   |
| Rioja                | Finca Monasterio              | 2020    | 52    |
| Pinot Noir           | Louis Jadot                   | 2022    | 65    |
| Bordeaux             | Les Hauts de Lynch<br>Moussas | 2015    | 82    |
| Bordeaux             | Les Chênes de<br>Macquin      | 2018    | 95    |
| Bordeaux             | Chateau Palmer                | 1996    | 560   |

| <b>SWEET</b> |                                  | Vintage | 0.75l  |
|--------------|----------------------------------|---------|--------|
| Riesling     | Lobner Kabinett                  | 2023    | 59     |
|              |                                  |         | 0.375l |
| Cuvée        | Feiler Artinger<br>Beerenauslese |         | 35     |



## SPIRITS

### Fruit Brandy

|     |                      |     |
|-----|----------------------|-----|
| 2cl | Ferry's Apricot      | 5.5 |
| 2cl | Hämmerle Raspberry   | 8   |
| 2cl | Gölles Williams Pear | 8   |
| 2cl | Gölles Quince        | 9.9 |
| 2cl | Gölles Rowanbeery    | 12  |

### Grappa

|     |                      |   |
|-----|----------------------|---|
| 2cl | Poli Grappa Barrique | 5 |
|-----|----------------------|---|

### Portwine

|       |                         |     |
|-------|-------------------------|-----|
| 1/16l | Fine Ruby Port          | 5.9 |
| 1/16l | Taylor's Tawny Port 10y | 9.9 |

### Vodka

|     |                 |     |
|-----|-----------------|-----|
| 2cl | Sky Vodka       | 4.5 |
| 2cl | Belvedere Vodka | 4.9 |

### Rum

|     |                   |    |
|-----|-------------------|----|
| 4cl | Havana Club 3y    | 8  |
| 4cl | Plantation Rum XO | 12 |

### Whiskey

|     |                          |    |
|-----|--------------------------|----|
| 4cl | Bulleit Kentucky Bourbon | 9  |
| 4cl | Hibiki Harmony Suntory   | 16 |

### Bitters & Liqueurs

|     |                    |     |
|-----|--------------------|-----|
| 2cl | Edelbitter, Gölles | 4.9 |
| 2cl | Fernet Branca      | 4.5 |
| 4cl | Averna             | 4.5 |
| 4cl | Averna with lemon  | 4.9 |

### Gin

|     |           |   |
|-----|-----------|---|
| 4cl | Beefeater | 7 |
| 4cl | Roku      | 9 |

### Tequila

|     |                 |   |
|-----|-----------------|---|
| 2cl | Herradura Plata | 6 |
| 2cl | Don Julio Anejo | 8 |

### Mezcal

|     |           |     |
|-----|-----------|-----|
| 2cl | San Cosme | 5.5 |
|-----|-----------|-----|

### Cognac

|     |                  |   |
|-----|------------------|---|
| 4cl | Remy Martin VSOP | 9 |
|-----|------------------|---|