

Aperitif recommendation

"Campari Family"

Sarti Spritz	8.9
<i>Sarti Rosa Prosecco Soda</i>	
Aperol Spritz	8.5
<i>Aperol Prosecco Soda</i>	
Campari Spritz	8.5
<i>Campari Prosecco Soda</i>	
Negroni	12
<i>Campari Vermouth rosso Gin</i>	
Negroni Sbagliato	12
<i>Campari Vermouth rosso Prosecco</i>	

Bellini Cipriani 9

Peach | Prosecco

Pisco Sour 14

Pisco | lime juice | Eggwhite

Porn Star Martini 13

Passionfruit | Vodka | Vanilla | Prosecco

Spicy Margarita 13

Tequila | Cointreau | lime juice | ginger

Japanese Old Fashioned 14

Bulleit Bourbon Whiskey | Umeshu | Angostura

Non-Alcoholic

1/8l Null Bock Prickelnd	5.9
<i>Non-Alcoholic Sparkling White Wine</i>	
Grapefruit Spritz	6.9
<i>Grapefruitsirup Tonic water</i>	
Homemade Icetea	7.9
<i>Genmaicha Green Tea Lime Yuzu</i>	
Fruitcap	6.9
<i>Passionfruit Lime Banana Sirup Soda</i>	
Crodino Spritz	7.9
<i>Crodino Soda</i>	

Sparkling Wine 0.1l

Rosé Brut | Bründlmayer 9.9

Bier vom Fass 0.3l 0.5l

Weitra Bräu das Helle 4.8 5.8

Zwettler Saphir Pilsner 4.8 5.8

OMAKASE MENU

*Chef's Recommendation
(minimum 2 people)*

***This menu can only be ordered
for the entire table.***

*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.*

Mediterranean Octopus Salad

*Lemon | Kalamata Olives | Celery
Cherry tomatoes | Parsley | Chili*

&

Beef Tataki Ponzu

Spring Onion | Roasted Onions | Ponzu sauce

Ikejime Salmon Special Roll

*Label Rouge salmon | Avocado | Tamago
Cucumber | Tobiko | Creamy Spicy Saucel*

&

Tuna Truffle Roll

*Yellowfin Tuna | Avocado
Tamago | Cucumber | Creamy Truffle Sauce*

Truffled Jerusalem artichoke cream soup

Ossobuco

Braised veal

Celery purée | Veal jus

&

Pork Belly

Austrian pork belly | Spicy miso sauce

Chili | Spring onion | Pineapple


Dessert Variation

6-Course Menu per Person 69

5-Course Wine Pairing 39

International Fusion Cuisine

Dear Guests,
If you have any allergies or food intolerances,
please inform our service staff!

Ask your server about vegan alternatives. 

Fingerfood

Edamame	5
Spicy Edamame	5.5
Pimientos de Padrón Miso Truffle	7.9
Mixed Olives	5
<i>for 2 Persons</i> Bread & Butter	9
Sourdough Bread with Miso Butter	

Starters

Burrata	16.5
<i>Grilled Peach Arugula Mango Emulsion</i>	
Sardines	10.5
<i>Spring Onions Ponzu Sesame</i>	
Crispy Rice & Salmon	11
<i>Salmon Tartar Creamy Spicy sauce</i>	
Crispy Rice & Tuna	12
<i>Tuna tartare Creamy spicy sauce</i>	
White Fish Ceviche	15.5
<i>Coriander Sweet Potato Passion Fruit Ceviche Sauce</i>	
Mediterranean Octopus Salad	17
<i>Lemon Kalamata Olives Celery Cherry tomatoes Parsley Chili</i>	
Beef Tataki Ponzu	14.9
<i>Spring Onion Roasted Onions Ponzu sauce</i>	

Warm appetizers

Truffled Jerusalem artichoke cream soup 8.5

Escargots

Snails gratinated with Miso Butter | Bread 12.5

Sushi Maki (6 pieces)

Tuna Truffle Roll 16

*Yellowfin Tuna | Avocado
Tamago | Cucumber | Creamy Truffle Sauce*

Crunchy Spicy Tuna 16

*Tuna Tartare | Avocado | Tamago
Cucumber | Tempura Flakes | Creamy Spicy Sauce*

Ikejime Salmon Special Roll 15

*Label Rouge salmon | Avocado | Tamago
Cucumber | Tobiko | Creamy Spicy Saucel*

Crunchy California Roll 13

*Black Tiger Prawn | Avocado | Cucumber
Tempura Flakes | Yuzu-Soy*

Thorhof Roll 14

*Smoked Char | Tamago | Cucumber
Avocado | Creamy Wasabi Sauce*

Avocado Truffle Roll (Vegan) 13

Avocado | Cucumber | Creamy Truffle sauce

Hot Dishes

Braised Eggplant 15
Bonito flakes | Spicy Miso-Sauce

Fish & Seafood

200g Grilled Whole Fish on a Stick 22
Local Char from Thorhof | Olive-Lemon emulsion

Gratinated Jumbo Prawns 25
2 Jumbo Prawns | Yuzu-Miso-Butter

Grilled Octopus 22
Chicory | Chili-Anticucho sauce

Meat

Chicken Breast Teriyaki 16
King Oyster Mushroom

Pork Belly 15.5
*from Austria | Chili | Spring Onion
Spicy Miso Sauce*

Ossobuco 29
*Braised veal
Celery purée | Veal jus*

220g Rib Eye Steak 32
*Grilled Rib Eye Steak from Austrian
Chili Anticucho Sauce*

Side Dishes

Truffle Fries 6.9
Pimientos de Padrón Miso Truffle 7.9
Mixed Green Salad with Sesame Dressing 6.5
Sushi Rice 5

Saucen

Lime-Aioli 2.8
Creamy Spicy 2.8
Creamy Wasabi 2.8
Creamy Truffle (vegan) 3.5

Desserts

San Sebastián Cheesecake 13
with Pistachio Cream and Crunch

Callebaut Lava Chocolate Cake 12
Belgian Chocolate | Black Sesame Ice Cream

Homemade Churros 8
Cinnamon | Sugar | Chocolate sauce

Passionfruit Crème Brûlée 8

Mochi Ice-Cream variation 9
3 Pieces

Affogato 6.5
A scoop of vanilla ice cream
poured over with hot espresso

Ice Cream & Sorbet

Black Sesame Ice Cream 3

Vanilla Ice Cream 3

Lemon Sorbet 3

Dessert wine 1/16l

Feiler Artinger Beerenauslese 6.9

Taylor's Tawny Port 10y 9.9

Coffee & Tea

Coffee from Naber

Espresso 3.9

Double Espresso 5.9

Espresso Macchiato 4.2

Double Espresso Macchiato 6.2

Americano 4.8

Cappuccino 6.2

Caffè Latte 6.9

Teapot

Tea from Demmers Teehaus

Black Tea 5.5

Green Tea 5.5

Organic Forest Fruit Cocktail 5.5

Organic Herbs 5.5

Organic Lemon Ginger 5.5

White wine by the glass

1/8l

2024 Grüner Veltliner Oberfeld 5.9
Josef Dockner | Kremstal
12.5% Vol.

2024 Asia Cuveé 6.8
Mayer am Pfarrplatz | Wien
12.0% Vol.

2024 Gelber Muskateller 6.5
Rennhofer | Kremstal
12.5% Vol.

2023 Sauvignon Blanc 7.5
Domaine Ciringa, Weingut Tement | Slowenien
12.5% Vol.

2023 Riesling Ried Gottschelle Reserve 6.5
Josef Dockner | Kremstal
13.0% Vol.

2021 Weißburgunder Barrique 7.9
Schreibeis | Kamptal
13.5% Vol.

1/8l

2001 Grüner Veltliner Privat 22
Weingut Nigl | Kremstal
14% Vol.

2005 Riesling Lyra 25
Bründlmayer | Kamptal, Heiligenstein
13% Vol.

Rosèwine by the glass

1/8l

2024 Minuty Prestige Rosé 7.8
Chateau Minuti | Provence
12.5% Vol.

Red wine by the glass

1/8l

2004 Cuvée Cardinal (BF/CS/SY) 16
Weingut Giefing | Burgenland
13.5% Vol.

2023 Cuvée Q2 (BF/CS/SY) 7.9
Weingut Gager | Mittelburgenland
14% Vol.

2021 Rioja DOC 8.9
Baron De Ley Finca Monasterio | Spanien
14% Vol.

In addition to our wine list, we also offer a selection of aged and rare wines. With our Coravin system, you can enjoy the highest quality by the glass.

Bottled wines can be found on our wine list.



Beer by the bottle	0.33l	0.5l
<i>Sapporo (Japan)</i>	5.9	
<i>Zwetler Radler</i>	4.5	
<i>Schneider Weißbier</i>		5.9
<i>Zwettler Non-Alcoholic</i>		5.5

	Aperitif	<i>Glas</i>
<i>Sacchetto vom Fass, Venetien, Prosecco</i>		6.5
<i>Aperol Spritz Hugo</i>		8.5
<i>White wine spritzer</i>		5.9
<i>Lillet Berry Spritzer</i>		8.5
<i>Limoncello Spritz</i>		8.9

	Sake	1/8l	1/4l	720ml
<i>Dassai "45"</i>	15	28	69	
<i>Junmai Daiginjo</i>				

	Bio Juices	0.25l	0.5l
<i>Cloudy Apple Juice</i>		4.8	
<i>Apricot Juice</i>		4.8	
<i>Blackcurrant Juice</i>		4.8	
<i>Juice with soda</i>			6.2
<i>Juice with still water</i>			5.2

		0.5l	1l
<i>Vienna Tap Water</i>		1.5	2.5

	Lemonades	0.33l
<i>Coca-Cola</i>		4.8
<i>Coca-Cola Zero</i>		4.8
<i>Almdudler (Herbs Lemonade)</i>		4.8
<i>Bio Lemonaid Passionfruit</i>		6
<i>Thomas Henry Tonic</i>	200ml	5.5

	Vöslauer Mineral Water	0.33l	0.75l
<i>Still</i>		3.6	6.9
<i>Sparkling</i>		3.6	6.9

		0.25l	0.5l
<i>Soda water</i>		1.9	3.8
<i>Soda with Lemon/Raspberry</i>		3.2	5.2
<i>Freshly Squeezed Lemon Juice 4cl</i>			3

SPIRITS

Fruit Brandy

2cl	Ferry's Apricot	6
2cl	Hämmerle Raspberry	8
2cl	Gölles Williams Pear	8
2cl	Gölles Quince	9.9
2cl	Gölles Rowanbeery	12

Grappa

2cl	Poli Grappa Barrique	5
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Port wine

1/16l	Fine Ruby Port	6.9
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
4cl	Macallan Double Cask 12 y	15

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 Añejo	8

Mezcal

2cl	San Cosme	5.5
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Cognac

4cl	Remy Martin VSOP	9
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