



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 15

Bulleit Bourbon Whiskey | Umeshu | Angostura

Non-Alcoholic

1/8l Null Bock Prickelnd	6.2
<i>Non-Alcoholic Sparkling White Wine</i>	
Homemade Icetea	7.9
<i>Genmaicha Green Tea Lime Yuzu</i>	
Fruitcap	6.9
<i>Passionfruit Lime Banana Sirup Soda</i>	
Grapefruit Spritz	6.9
<i>Grapefruitsirup Tonic water</i>	
Crodino Spritz	7.9
<i>Crodino Soda</i>	

Sparkling Wine 0.1l 0.75l

Rosé Brut | Bründlmayer 9.9 65

Sparkling Wine 0.1l 0.5l

Sacchetto from the tap 6.5 28
Veneto, Prosecco

Beer from the tap 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 special menu features our most popular and premium ingredients and is served family-style, designed for sharing at the table.



Cover

Sourdough bread with wild garlic butter

Mediterranean Octopus Salad

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

&

White Fish Sashimi

*Shiso | Green asparagus | Tobiko
Seaweed caviar | Calamansi | Ponzu*

Asparagus Ceviche Maki

*Ikejime Label Rouge salmon | Green asparagus
Sweet potato | Cucumber | Tobiko*

Asparagus cream soup

Asparagus raviolo | Wild garlic oil

Fregola Sarda

Black Tiger Prawn | Bisque

Pink-roasted veal Tafelspitz with asparagus

*Green and white asparagus
Herb salad | Sauce Hollandaise*

Strawberry-rhubarb dessert

6-course menu per person 82

5-course menu per person 72
(without fregola sarda) per person

5-course wine pairing 48

4-course wine pairing 39

Cover charge per person 4.5



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	6
Spicy Edamame	6.5
Pimientos de Padrón Miso Truffle	8.9
Mixed Olives	5
<i>for 2 Persons</i> Bread & Butter	9
<i>Sourdough Bread with Wild garlic butter</i>	

Starters

Burrata	17.5
<i>Green and white asparagus Strawberries Rocket Mango emulsion</i>	
Sardines	11.5
<i>Spring onions Ponzu Sesame</i>	
Crispy Rice & Salmon	14
<i>Label Rouge Ikejime salmon tartare Creamy spicy sauce</i>	
White Fish Sashimi	17
<i>Shiso Green asparagus Tobiko Seaweed caviar Calamansi Ponzu sauce</i>	
Salmon & passion fruit ceviche	17
<i>Ikejime Label Rouge salmon Coriander Sweet potato</i>	
Mediterranean octopus salad	19
<i>Lemon Kalamata olives Celery Cherry tomatoes Parsley Chili pepper</i>	
Beef Tataki	16
<i>Egg yolk cream Red onion Capers Gherkins Tomato essence</i>	



Warm appetizers**Asparagus cream soup** 12*Asparagus raviolo | Wild garlic oil***Escargots** 14*Sourdough bread | Wild garlic butter*

Sushi Maki (6 pieces)**Asparagus Ceviche Maki** 17*Ikejime Label Rouge salmon | Green asparagus
Sweet potato | Cucumber | Tobiko***Crunchy Spicy Salmon** 16*Ikejime Label Rouge salmon tartare | Avocado |
Tamago | Cucumber | Crispy tempura flakes***Salmon Special** 15*Ikejime Label Rouge salmon | Tamago | Avocado
Cucumber | Tobiko | Spicy creamy sauce***Crunchy California** 14*Black tiger prawn | Avocado | Cucumber
Crispy tempura flakes | Unagi sauce***Avocado Truffle Roll** (vegan) 14*Avocado | Cucumber | Creamy truffle sauce*



Hot Dishes	
Braised Eggplant	15
<i>Bonito flakes Spicy Miso-Sauce</i>	
Solo Asparagus	19
<i>White asparagus Sauce Hollandaise</i>	
Fish & Seafood	
200g Steckerlfisch fish from Thorhof	22
<i>Char Olive-lemon emulsion</i>	
Fregola Sarda	23 29
<i>Black Tiger Prawn Bisque</i>	
Grilled octopus	26
<i>Chicory Chili anticucho sauce Leek oil</i>	
Meat	
Teriyaki chicken breast	16
<i>Grilled asparagus</i>	
Pork Belly	15.5
<i>Austrian pork belly Pineapple Spicy miso sauce Chili Spring onions</i>	
Pink-roasted veal Tafelspitz with asparagus	33
<i>Green and white asparagus Herb salad Sauce Hollandaise</i>	
220 g ribeye steak	35
<i>Grilled ribeye steak from Austrian heifer Chili anticucho sauce</i>	
Side Dishes	
<i>Grilled green asparagus Parmesan Wild garlic</i>	9.9
<i>Truffle fries</i>	6.9
<i>Pimientos de Padrón Miso-truffle</i>	8.9
<i>Green Salad with sesame dressing</i>	5
<i>Parsley potatoes</i>	5.5
Saucen	
<i>Lime aioli</i>	3
<i>Creamy Spicy</i>	3
<i>Creamy Wasabi</i>	3
<i>Creamy Truffle (vegan)</i>	3.5



Desserts

San Sebastián Cheesecake	14
<i>With Sicilian pistachio Cream and Crumble</i>	
Callebaut chocolate lava cake	13
<i>Belgian chocolate Black sesame ice cream</i>	
Homemade churros	8
<i>Cinnamon Sugar Chocolate sauce</i>	
Passion fruit crème brûlée	9
Mochi ice cream selection (3 pieces)	9
Strawberry–rhubarb Dessert	15
Affogato	6.5
<i>One scoop of vanilla ice cream with hot espresso</i>	

Ice Cream & Sorbet

<i>Black Sesame Ice Cream</i>	3
<i>Vanilla Ice Cream</i>	3
<i>Lemon Sorbet</i>	3

Dessert wine 1/16l

<i>Feiler Artinger Beerenauslese</i>	6.9
<i>Taylor's Tawny Port 10y</i>	9.9

Coffee & Tea

Coffee from Naber

<i>Espresso</i>	3.9
<i>Double Espresso</i>	5.9
<i>Espresso Macchiato</i>	4.2
<i>Double Espresso Macchiato</i>	6.2
<i>Americano</i>	4.8
<i>Cappuccino</i>	6.2
<i>Caffè Latte</i>	6.9

Teapot

Tea from Demmers Teehaus

<i>Black Tea</i>	5.5
<i>Green Tea</i>	5.5
<i>Organic Forest Fruit Cocktail</i>	5.5
<i>Organic Herbs</i>	5.5
<i>Organic Lemon Ginger</i>	5.5



White wine by the glass	1/8l
2025 Grüner Veltliner Oberfeld	5.9
Josef Dockner Kremstal 12.5% Vol.	
2025 Asia Cuveé	6.8
Mayer am Pfarrplatz Wien 12.0% Vol.	
2025 Gelber Muskateller	6.5
Rennhofer Kremstal 12.5% Vol.	
2023 Sauvignon Blanc	7.5
Domaine Ciringa, Weingut Tement Slovenia 12.5% Vol.	
2023 Riesling Ried Gottschelle Reserve	6.5
Josef Dockner Kremstal 13.0% Vol.	
2023 Zierfandler Ried Pfarrweingarten	7.8
Alphart am Mühlbach Thermenregion 13.0% Vol.	
2005 Riesling Lyra	25
Bründlmayer Kamptal, Heiligenstein 13% Vol.	
Rosè wine 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.	
2021 Pinot Noir Reserve	9.2
Alphart am Mühlbach Thermenregion 13% Vol.	
2021 Rioja DOC	8.9
Baron De Ley Finca Monasterio Spain 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
Dassai "45"	15	28	69
<i>Junmai Daiginjo</i>			
Non-Alcoholic			
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
-----	----------------------	---

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
-----	-----------	-----

Cognac

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