

Aperitif Recommendation

“Campari Family”		
Apricot Negroni	14	
<i>Ferry Ruhm’s apricot brandy Campari Vermouth rosso</i>		
Sarti Spritz	8.9	
<i>Sarti Rosé Prosecco Soda</i>		
Aperol Spritz	8.5	
<i>Aperol Prosecco Soda</i>		
Campari Spritz	8.5	
<i>Campari Prosecco Soda</i>		

“Cocktails”		
Bellini Cipriani	9	
<i>Peach Prosecco</i>		
Limoncello Spritz	8.9	
<i>Limoncello Prosecco Soda</i>		
Pisco Sour	15	
<i>Pisco Lime juice Eggwhite</i>		
Pornstar Martini	15	
<i>Passionfruit Vodka Vanilla Prosecco</i>		
Spicy Margarita	15	
<i>Tequila Cointreau Lime juice Ginger</i>		
Japanese Old Fashioned	15	
<i>Bulleit Bourbon Whiskey Umesu Angostura</i>		

Non-Alcoholic		
Homemade Icetea	7.9	
<i>Genmaicha Green Tea Lime Yuzu</i>		
Grapefruit Spritz	6.9	
<i>Grapefruitsirup Tonic water</i>		
Crodino Spritz	7.9	
<i>Crodino Soda</i>		
Estate Sparkling Wine	0.1l	0.75l
<i>Rosé Brut Bründlmayer</i>	9.9	65
Sparkling Wine	0.1l	0.5l
<i>Sacchetto from the tap</i>	6.5	28
<i>Veneto, Prosecco</i>		
Beer from the tap	0.3l	0.5l
<i>Zwettler Saphir Pilsner</i>	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.*

Bread

*Sourdough bread with miso butter
pro Person 4.5*

Salmon Sashimi Ruhm Style

*ginger | chives | yuzu soy sauce | sesame
&*

Hamachi Ceviche

*passionfruit ceviche dressing
coriander | red onion*

Thorhof Rainbow Roll

*cold-smoked salmontROUT and char | cucumber | tamago
avocado | creamy wasabi sauce
&*

Crunchy Spicy Salmon Roll

*Ikejime Label rouge salmon | tamago | avocado
cucumber | creamy Spicy Sauce | tempura flakes*

Prawn Kataifi

*leaf salad | yuzu dressing | creamy wasabi sauce
&*

MushRuhm Tantan

Mushrooms | Tofu | Ginger | Truffles | Salad Hearts

Pork belly

*austrian pork | pineapple
spicy miso sauce | chili | spring onion
&*

Duck Teriyaki

*Medium grilled duck breast
Cranberry Teriyaki Sauce
Pumpkin | wild broccoli*

Dessert Variation

*San Sebastián Cheesecake | Mochi Ice Cream
Chocolate Cake*

5-course menu per person 69

bread and butter per person 4.5

5-course wine accompaniment 45

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

for 2 persons **bread & butter** 9
sourdough bread with miso butter

Starters

Hamachi Ceviche	17
passionfruit ceviche dressing coriander red onion	
Salmon Sashimi Ruhm Style	17
ginger chives yuzu-soy- sauce sesame	
Beef Tataki Ponzu	17
beef sashimi szechuan-pepper ponzu sauce Spring onion	
Burrata & Pumpkin	17
Arugula Braised Hockaido Pumpkin Pumpkin seeds Pumpkin seed oil	
MushRuhm Tantan	14
Mushrooms Tofu Ginger Truffles Salad Hearts	



Sushi Maki (6 pieces)

Our Chef's Choice <i>prepared with fish from Thorhof, Lilienfeld</i>	
Thorhof rainbow roll <i>cold smoked salmon trout and char avocado tamago cucumber creamy wasabi-sauce</i>	18

Teriyaki beef roll 18
*beef sashimi | tamago | avocado
cucumber | kataifi | chives-mayo*

Crunchy California roll 14
*black tiger prawn | avocado | cucumber
crispy tempura flakes | unagi sauce*

Salmon special roll 16
*ikejime label rouge salmon | tamago
avocado | cucumber | tobiko
spicy creamy sauce*

Crunchy spicy salmon roll 16
*ikejime label rouge salmon tartare
avocado | tamago | cucumber | crispy
tempura flakes*

Avocado Truffle roll (vegan) 14
*avocado | cucumber
creamy truffle sauce*



Warm appetizer

Prawn Kataifi 16

leaf salad | yuzu dressing | creamy wasabi
sauce

Hot Dishes

Vegetarian

Pumpkin Gnocchi 16.5

Parmesan | Braised Hokkaido Pumpkin
Pumpkin Seeds



Fish

Char Jalapeño 22

char fillet from "Thorhof"
jalapeño sauce | coriander | lime

Meat

Chicken Kushiyaiki 16.5

grilled chicken skewers | peanut sauce
herb salad

Pork belly 16.5

austrian pork belly | pineapple
spicy miso sauce | chili | spring onions

Duck Teriyaki 27.5

medium grilled duck breast
Cranberry Teriyaki Sauce
Pumpkin | Wild broccoli

**Our main courses are perfectly
complemented by a side dish of your choice.**

Side dishes

Jasmin rice 4.5

Truffle fries 6.9

Pumpkin puree 5.9

Pimientos de Padrón Miso-truffle 8.9

Wild broccoli Yuzu-Miso sauce 8.9

leaf salad 5.0

Sauces

Lime aioli 3

Creamy spicy 3

Creamy wasabi 3

Creamy truffle (vegan) 3.5

Desserts

Callebaut chocolate lava cake 13

belgian chocolate | black sesame ice cream

Homemade churros 8

cinnamon | sugar | chocolate sauce

San Sebastián Cheesecake 14

with cream and brittle of pistachio

Mochi ice cream selection (3 pieces) 9

Affogato 6.5

one scoop of vanilla ice cream with hot espresso

Ice Cream & Sorbet

Black sesame ice cream 3

Vanilla ice cream 3

Seasonal sorbet 3

please ask our service team for the current sorbet.

Dessert wine 1/16l

Feiler Artinger Beerenauslese 6.9

Taylor's Tawny Port 10y 9.9

Coffee

from Naber coffee

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 5.8

from Demmers Teehaus

Black Tea

Green Tea

Organic Forest Fruit Cocktail

Organic Herbs

Organic Lemon Ginger

Rosè wine by the glass 1/8l

2025 SaintAzur Rosé 6.8

*Côtes de Provence
12.5% Vol.*

White wine by the glass 1/8l

2025 Grüner Veltliner Oberfeld 5.9

*Josef Dockner | Kremstal
12.5% Vol.*
2025 Gelber Muskateller 6.5

*Rennhofer | Kremstal
12.5% Vol.*
2025 Bio Gemischter Satz 6.5

*Wieninger | Wien
12.5% Vol.*
2024 Sauvignon Blanc 7.5

*Domaine Ciringa, Weingut Tement | Slovenia
12.5% Vol.*
2023 Riesling Ried Gottschelle Reserve 6.9

*Josef Dockner | Kremstal
13.0% Vol.*
2012 Grüner Veltliner Steinbühel DAC Reserve 8.5

*Weingut Rosenberger | Kremstal
14.0% Vol.*

Red wine by the glass 1/8l

2021 Pinot Noir Reserve 9.2

*Alphart am Mühlbach | Thermenregion
13% Vol.*
2022 Rioja DOC 8.9

*Baron De Ley Finca Monasterio | Spanien
14% Vol.*
2004 Cuvée Cardinal (BF/CS/SY) 16

*Weingut Giefing | Burgenland
13.5% 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>Zwettler Radler</i>	4.8	
<i>Schneider Weißbier</i>		6.5
<i>Zwettler non-alcoholic</i>	5.5	

Aperitif	Glas
<i>Sacchetto on Tap, 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>			

Non-Alcoholic	
<i>Bio Juices</i>	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

<i>Lemonades</i>	0.33l
<i>Coca-Cola</i>	4.8
<i>Coca-Cola Zero</i>	4.8
<i>Almdudler (Herbs Lemonade)</i>	4.8
<i>Frucade (Orange Limonade)</i>	4.8
<i>Thomas Henry Tonic</i>	200ml 5.5

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

	0.5l 1l
<i>Vienna Alpine Spring Water (Austria)</i>	1.5 2.5

	0.25l 0.5l
<i>Soda water</i>	1.9 3.8
<i>Soda with Lemon/Raspberry</i>	3.2 5.2

Freshly Squeezed Lemon Juice 4cl 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	5.5
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Port wine

1/16l	Taylor's Tawny Port 10y	9.9
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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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