

À la carte menu

Genussverbindet — Austrian cuisine, freshly prepared every day.

Last updated: 2026-10-01



Bread

Sourdough bread from Öfferl bakery

€ 11.00

Daily spread / pickled vegetables

A, C, F, G, L, M

Soups

Cream of pumpkin soup – vegan

Pickled pumpkin / toasted pumpkin seeds / pumpkin seed oil

VEGAN

Beef Choice of garnish: pancake strips € 7.00 · semolina dumpling € 7.50 · cheese dumpling € 7.50 · bone-marrow dumpling
broth
from
Austrian
organic
beef

Root vegetables / chives

A, C, G, L, M

Starters

Beef tartare from Austrian organic beef – hand-cut

small € 19.50 / large € 24.00

*Sourdough bread from Öfferl bakery / smoked cream cheese / Schottenkäse /
pickled carrot*

A, C, G, L, M

Fried calamari

€ 19.50

Sambal oelek mayonnaise / fennel-lemon salad

A, C, M

Kohlrabi three ways – vegan

€ 14.50

Purée, grilled, salad

VEGAN F, L, M

Viennese "surf & turf"

€ 23.00

Breaded veal head & oyster / potato cream / purple potato chips / lamb's lettuce

A, C, G, L, M, R

Oyster trilogy

€ 26.50

raw: shallot vinaigrette, pumpkin seed oil · breaded Viennese style: potato cream · poached: beurre blanc, cucumber, trout caviar

A, C, G, L, M, R

Fine de claire oyster

half a dozen € 35.00

Zirone / oyster bread

Main courses

Salmon trout fillet from Oberwasser fish farm

€ 32.00

Winter creamed vegetables / spiced tapioca crisp / potatoes

D, G, L, M

Viennese veal schnitzel

€ 32.50

Potato & lamb's lettuce salad or parsley potatoes / lemon

A, C, G, L, M, O

Stuffed corn-fed chicken breast

€ 26.50

Bread stuffing / pea purée / oven-roasted carrot

A, C, G, M

Veal lights ragout in Riesling cream sauce

small € 19.00 / large € 27.00

Pan-fried bread dumpling / vegetable straw

A, C, D, G, L, M

Styrian breaded chicken from Austrian chicken

€ 24.50

boned & marinated breast & leg / wing / potato & lamb's lettuce salad / scarlet runner beans / radish / pumpkin seed oil

A, C, G, L, M, O

Home-made ricotta gnocchi

€ 22.50

Parmesan espuma and crisps / oven-roasted pumpkin / toasted pumpkin seeds

A, C, G, M

Stöckl pointed cabbage – vegan

€ 21.50

Mashed potatoes / onion jus / cabbage salad

VEGAN L, M

Salads & side dishes

Green leaf salad

€ 5.00

M, O

Potato & lamb's lettuce salad or parsley potatoes

€ 6.00

Potato & lamb's lettuce salad (L, M, O) or parsley potatoes (G)

G, L, M, O

Styrian potato & lamb's lettuce salad

€ 7.50

Scarlet runner beans / radish / pumpkin seed oil

L, M, O

Organic fries

€ 7.00

Ketchup or mayonnaise

€ 1.50

Wild lingonberries

€ 2.00

Desserts

"Hebenstreit" schmarrn€ 14.00

Semolina schmarrn / rum raisins (can be left out on request) / seasonal stewed fruit

A, C, G, O

Popcorn crème brûlée€ 14.50

Quince ragout / quince ice cream / candied almond

C, G, H

Pumpkin seed oil parfait€ 14.50

Caramelised apples / apple-brandy sorbet / crumble

A, C, G, O

Allergen information (Austrian Codex recommendation)

Allergens marked by letter — see legend below. Please tell our team about any allergies or intolerances.

- A — Cereals containing gluten

B — Crustaceans

C — Egg

D — Fish

E — Peanuts
- F — Soy

G — Milk/Lactose

H — Tree nuts

L — Celery

M — Mustard
- N — Sesame

O — Sulphites

P — Lupin

R — Molluscs