

Austria "today"

Porc cheeks, beetroot, horseradish and charfish caviar

20,00

Consommé "Viennese classic"

11,00

Lights of sucking calf with semolina dumplings

Or

"Egg in the glass" with bacon and autumn-truffles

19,00

Alpine-trout "Miller's style"

with parsley and potatoes

26,00

Sherbet and Prosecco

4,50

Wholefood "bell pepper chicken"

with sour cream and greaves

26,00

Viennese apple strudel

13,00

Kracher Grand Cru-"datschi" with mustard and grapes

11,00

3 course menu	€ 45,00 / Wine accompaniment	€ 24,00
5 course menu	€ 65,00 / Wine accompaniment	€ 40,00
8 course menu	€ 85,00 / Wine accompaniment	€ 56,00
	International beer accompaniment on request	
Cover charge		€ 4,50

RieGi-Innovative

Stove pumpkin

with melon and Brie

19,00

Creamsoup of Jerusalem artichoke

with quail and autumn truffles

11,00

Gooseliver

with fig, date and chili

23,00

„Herb“-monkfish

with artichoke and mushrooms

30,00

Scropino

5,50

Suckling calf

with carrots, tarragon and amaranth

30,00

Delights of passionfruit, peanuts

and „Valrhona“-chocolate

13,00

French cheese

14,00

3 course menu	€ 50,00 / Wine accompaniment	€ 24,00
5 course menu	€ 70,00 / Wine accompaniment	€ 40,00
8 course menu	€ 90,00 / Wine accompaniment	€ 56,00
	International beer accompaniment on request	
Cover charge		€ 4,50
	Gooseliver in the menu 5€ additional charge	