

MENU

BOUCHOT MUSSELS

Bouchot Mussels with Carrot, Topaz Apple & Verbena ©①②③④
2024 Roero Arneis, Valfaccenda / Piemonte - Italy

or

MOUNTAIN TROUT

Mountain Trout with Parsnip, Blackberry & Sea Buckthorn ④⑤⑥⑦⑧
2022 Welschriesling 'Alte Reben', Jakob Schönberger / Mörbisch - Burgenland

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EGGPLANT

Eggplant Medley with Kohlrabi, Ice Plant & Lime ④⑤⑥
2017 Riesling 'Viesslinger Stern', M. Muthenthaler / Mühldorf - Wachau

or

SQUASH & PEPPER

Squash & Pepper Diversity with White Peach & Horseradish ④
2019 Shining Blanc, Jurtschitsch / Langenlois - Kamptal

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PIKE

Pike with Rosa Bianca Eggplant, Cucumbers & Lemon Thyme ④⑤⑥⑦
2017 Grüner Veltliner 'Gaisberg', Geyerhof / Oberfucha - Kremstal

or

ALPINE CHAR

Alpine Char with Leek, Caviar & Bergamot ④⑤⑥⑦ +25 supplement
2022 La Tour Saint-Hilaire 'Monopol', Valentin Cadel / Burgundy - France

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POINTED CABBAGE

Pointed Cabbage with Fennel Pollen, Elderflower & Whey ④⑤
2022 Sauvignon Blanc 'Legionärin', Karl Schnabel / Gleinstätten - Steiermark

or

SWEETBREAD

Veal Sweetbread with Palm Kale, Tangerine & Chervil Root ④⑤⑥
2020 Merweh, Sept Winery / Bekaa Valley - Lebanon

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KID GOAT

Kid Goat Shoulder with Wild Chervil, Rhubarb & Mustard ④⑤⑥⑦
2017 Blaufränkisch 'Gritschenberg', H. & A. Nittnaus / Gols - Burgenland

or

BEEF SHORT RIB

Beef Short Rib with Spring Cabbage, Pimentos & Yuzu ④⑤⑥
2016 Chinon 'Les Charmes', Charles Joguet / Loire - France

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SELECTED CHEESES FROM OUR MEIEREI ④

2022 Tokaji Szamorodni, Homonna Attila / Tokaj - Hungary

or

DAISY

Medlar with Meyer Lemon, Verbena & Meringue ④
2018 Riesling "Östlich Lenchen" Auslese, P.J. Kühn / Rheingau - Deutschland

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BITTER CHOCOLATE

Bitter Chocolate with Kumquats & Orange Gem Marigold ④⑤⑥
2020 Colli Piacentini (Malvasia) dolce, Azienda Agricola Luretta / Emilia Romagna - Italy

or

RHUBARB

Rhubarb with Gooseberry, Tigernut & Sorrel ④⑤
NV Sake Rosé (Junmai), Ikekame / Fukuoka - Japan

We ask for your understanding that we only offer our Steirereck set menu by the table.

A surcharge may be added in case of changes to the menu.

6-COURSE-MENU 245

wine pairing (1 glass per course) +115

non-alcoholic pairing (1 glass per course) +75

7-COURSE-MENU 265

wine pairing (1 glass per course) +130

non-alcoholic pairing (1 glass per course) +88



À LA CARTE

MOUNTAIN TROUT

Mountain Trout with Parsnip, Blackberry & Sea Buckthorn

ⒶⓃⓄⓅⓂ 54

CHICORY FAMILY VARIETIES

Chicory family Varieties with Walnut, Celery & Diamante Citrus

ⓄⓅ 54

CHAR

Char with Beeswax, Yellow Carrot 'Pollen' & Sour Cream

ⓄⓄ 62

BOUCHOT MUSSELS

Bouchot Mussels with Carrot, Topaz Apple & Verbena

ⓄⓄⓂⓄⓇ 64

SQUASH & PEPPER

Squash & Pepper Diversity with White Peach & Horseradish

Ⓐ 54

CAVIAR & LENTILS

Caviar & Lentils with Banana & Bacon

ⓄⓕⓇ 78

ALPINE CHAR

Alpine Char with Leek, Caviar & Bergamot

ⒶⓄⓄⓄ 85

SWEETBREAD

Veal Sweetbread with Palm Kale, Tangerine & Chervil Root

ⓄⓄⓂ 58

LEEK HEART

Leek Hearts with Romaine Lettuce, Orange Blossom & Salted Apricot

ⓄⓇⓄⓄⓄ 65

AMUR CARP

Amur Carp with Kohlrabi, Gooseberries & Lemon Verbena

ⒶⓄⓄⓄ 75

STURGEON

Sturgeon with Gin infused Cornel Cherries, Cauliflower, Romanesco & Pericon

ⒶⓄⓕⓄⓇⓇⓄ 78

KID GOAT

Kid Goat Shoulder with Wild Chervil, Rhubarb & Mustard

ⒶⓄⓄⓂ 78

KIDNEY

Veal Kidney with Watercress, New Potato & Sea-buckthorn

ⓄⓄ 72

DUCK

'Schneebergland' Duck with Fennel, Mustard Salad & 'Powidl'

ⓄⓇ 78

LAMB

Saddle of Pogusch Lamb with Sugar Snap Peas, Stalk Celery & Pistachio

ⓄⓄⓄ 79

ALLERGY INFORMATION

Ⓐ—Gluten / Ⓑ—Crustacean / Ⓒ—Eggs / Ⓓ—Fish / Ⓔ—Peanut / Ⓕ—Soya / Ⓖ—Milk / Ⓗ—Nuts
Ⓛ—Celeriac/ Celery / Ⓜ—Mustard / Ⓝ—Sesame / Ⓞ—Hydrogen Sulfide / Ⓟ—Lupin / Ⓡ—Molluscs

COUVERT 9,5