

MENU

BOUCHOT MUSSELS

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

or

MOUNTAIN TROUT

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

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EGGPLANT

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

or

SQUASH & PEPPER

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

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PIKE

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

or

ALPINE CHAR

Alpine Char with Leek, Caviar & Bergamot ☉☉☉☉ +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 ☉☉
2022 Sauvignon Blanc 'Legionärin', Karl Schnabel / Gleinstätten - Steiermark

or

SWEETBREAD

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

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KID GOAT

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

or

BEEF SHORT RIB

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

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SELECTED CHEESES FROM OUR MEIEREI ☉

2022 Tokaji Szamorodni, Homonna Attila / Tokaj - Hungary

or

DAISY

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

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BITTER CHOCOLATE

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

or

RHUBARB

Rhubarb with Gooseberry, Tigernut & Sorrel ☉☉
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



LUNCH AT STEIBERBECK

MOUNTAIN TROUT with Parsnip, Blackberry & Sea Buckthorn ④⑤⑥⑦⑧ 46

BOUCHOT MUSSELS with Carrot, Topaz Apple & Verbena ⑥⑦⑧⑨ 54

CHAR with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ⑦⑧ 52

CHICORY FAMILY VARIETIES with Walnut, Celery & Diamante Citrus ⑥⑦ 44

VIENNESE WEDDING SOUP Beef Consommé
with Traditional Viennese Condiments ④⑤⑥⑦⑧ 24

SQUASH & PEPPER Diversity with White Peach & Horseradish ④ 44

VEAL SWEETBREAD with Palm Kale, Tangerine & Chervil Root ⑥⑦⑧ 46

ALPINE CHAR with Leek, Caviar & Bergamot ④⑤⑥⑦ 78 (Menu Suppl. +25)

CAVIAR & LENTILS with Banana & Bacon ⑥⑦⑧ 75 (Menu Suppl. +25)

Veal 'BEUSCHEL' with Chive Dumpling & Majoram ④⑤⑥⑦⑧⑨ 36

Styrian Beef **GULASH** with White Bread Leek Slice ④⑤⑥⑦ 36

LEEK HEART with Romaine Lettuce, Orange Blossom & Salted Apricot ⑥⑦⑧⑨⑩ 52

AMUR CARP with Kohlrabi, Gooseberries & Lemon Verbene ④⑤⑥⑦ 58

STURGEON with Gin infused Cornel Cherries, Cauliflower, Romanesco & Pericon ④⑤⑥⑦⑧⑨ 68 (Menu Suppl.+10)

VEAL KIDNEY with Watercress, New Potato & Sea-buckthorn ⑥⑦ 62

'WIENER SCHNITZEL' from Milk-Fed Veal with Parsley-Potatoes ④⑤⑥ 42

'SCHNEEBERGLAND' DUCK with Fennel, Mustard Salad & 'Powidl' ⑥⑦ 65

KID GOAT Shoulder with Wild Chervil, Rhubarb & Mustard ④⑤⑥⑦ 68

SADDLE OF POGUSCH LAMB with Sugar Snap Peas, Stalk Celery & Pistachio ⑥⑦⑧ 69

SELECTED CHEESES from our **MEIEREI** ⑥

or

DAISY made of Medlar, Meyer Lemon, Verbena & Meringue ⑥ 24

APPLE VARIETY with Curd, Fennel Pollen & Pericon ⑥⑦ 34

'ALEXANDER LUCAS' Pear with Beeswax, Whey & Buckwheat ⑥⑦ 26

MEDLAR, Violets & Crêpes ④⑤⑥⑦ 28

POPPY-SEED NOODLES with Damson Ice Cream ④⑤⑥⑦ 28

RHUBARB with Gooseberry, Tigernut & Sorrel ⑥⑦ 28

ALLERGY INFORMATION

④-Gluten / ⑤-Crustacean / ⑥-Eggs / ⑦-Fish / ⑧-Peanut / ⑨-Soya / ⑩-Milk / ⑪-Nuts
⑫-Celery/Celery / ⑬-Mustard / ⑭-Sesame / ⑮-Hydrogen Sulfide / ⑯-Lupin / ⑰-Molluscs

LUNCH-MENU 4-COURSES 170

with cheese and/or dessert

wine pairing (1 glass per course) +80

non-alcoholic pairing (1 glass per course) +54

LUNCH-MENU 5-COURSES 190

with cheese & dessert

wine pairing (1 glass per course) +95

non-alcoholic pairing (1 glass per course) +65

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