

## Aperitif

Sekt Rosé (Zweigelt & Pinot Noir)

0,1l

8,40 €

Chardonnay Sparkling Wine

0,1l

8,40 €

„R“ de Ruinart Brut

0,75l

125,00€

Ruinart Brut Rosé

0,75l

180,00€

Sparkling Tea Bla Alkoholfrei

0,1l

8,40 €

Gelber Muskateller

0,125l

6,70 €

Zwettler Pils „Saphir“

Pfiff 0,20 l

4,40 €

Seidel 0,33 l

5,20 €

## Cover (comes without order)

Bread from local bakery Weichslbaum

per person 5,50€

# Wine house tasting menu

*Insider tip:*

*When you order our tasting menu by the table, chef Bertram Nigl and his team will surprise you with greetings from the kitchen.*

## **Yellowfin tuna tataki**

with Asian style cream, avocado and mango

26,50 €

*Grüner Veltliner Privat 2016 1/8l 15,90 €*

## **Poached egg**

with peas, mint, red beetroot and foamy brown butter

22,50 €

*Chardonnay „TAOS“ 1/8l 11,80 €*

## **Confit alpine salmon trout**

with homemade cream cheese ravioli, braised leek and tomato

37,50 €

*Riesling Heiligenstein 2020 Leindl 1/8l 12,20 €*

## **Truffled chicken breast**

with celery cream, broccoli and potato flan

39,50 €

*Grüner Veltliner Herzstück 2017 1/8l 16,80 €*

## **Chestnuts Soufflé**

with vanilla sauce and a pear variation

16,50 €

*Riesling Goldberg 2022 1/8l 14,20 €*

## **Variation of fine cheeses (3 pieces)**

with homemade quince jam and fig mustard

13,50 €

*Riesling Trockenbeerenauslese 2018 0,1l 17,50 €*

4 courses 86,00 € / wine pairing 46,00 €

*main course*

*and dessert or cheese of your choice*

5 courses 105,00 € / wine pairing 57,00 €

*dessert and cheese of your choice*

6 courses 127,00 € / wine pairing 69,00 €

All prices are inclusive of VAT. We take the liberty to put a total invoice for large tables.  
Our staff will gladly inform you about contained allergens!

## Starters

### **Beef Tatar**

with toast from the bakery Weichslbaum and Pommery mustard cream 20,50 €

### **Boiled beef essence**

with root vegetables, liver dumplings, Austrian crêpes slices and cheese dumplings 8,90 €

### **„Cesar salad“**

lettuce hearts, croûtons, artichokes, parmesan,  
braised tomatoes, capers and olives 15,50 €

### **Waldviertel style potato-cream soup**

with mushrooms and game meat pralines 10.50 €

<b>Caviar sandwich</b> with creamy egg yolk, beef Tatar and 5 g Grüll Caviar 39,50 €	<b>Tin of Imperial Caviar from Walter Grüll</b> with a beef tartar scoop, buckwheat blinis, crème fraîche, chopped egg and chives 30g à 115 € / 50g à 185,00 €
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## Main courses

### **Sautéed veal liver**

with potato gratin, Burgundy shallots and home-grown  
sweet wine apples from our own vineyard 29,50 €

### **Yeast dumplings with vegetarian stuffing**

with pointed cabbage, homemade teriyaki sauce, herb cream,  
sesame seeds and garden cress 19,50/26,50 €

### **Homemade cream cheese ravioli**

with peas, mint, braised leek and tomato 22,50 / 28,50 €

### **Classically roasted Waldviertel duck**

with spiced glaze, orange-red cabbage, and homemade potato dumplings 34,50 €

### **Grandma Nigl's pork cracklings dumplings in traditional Waldviertel style**

with pointed cabbage, gravy and butter crumbs  
1 piece 9,50 € / 2 pieces 15,50 € / 3 pieces 21,50

<b>Viennese veal schnitzel</b> panfried in clarified butter 29,50 €	<b>Fried chicken</b> marinated with thyme and sour cream 24,50 €
<b>both served with cranberry jam and creamy potato cucumber salad</b>	

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## Desserts

<b>Dessert from Belgian chocolate</b> (dome / flan / crème) and wild berries	17,50 €
<b>Chestnuts Soufflé</b> with vanilla sauce and a pear variation	16,50 €
<b>Austrian apricot crêpes</b> with homemade apricot jam and vanilla ice cream	1 piece 7,50 € / 2 pieces 11,50 €
<b>Homemade curd cheese dumplings</b> with stewed plums and vanilla ice cream	13,50 €
<b>Homemade ice cream and sorbets</b> (wild berries sorbet, poppy seeds ice cream and sour cream-lime ice cream) with fresh berries	12,50 €
<b>Scoop of ice cream or sorbet</b> (choose from the desserts)	4,20 €
<b>Oven-fresh Kaiserschmarrn with raisins for 2 people</b> with stewed apricots and homemade sour cream-lime ice cream	30,50 €
<b>Variation of fine cheeses (5 pieces)</b> with homemade quince jam and fig mustard	18,50 €

# Weekly recommendation

**Fresh Irish rock oysters No. 3**  
(fresh, as long as it's available)  
with pumpernickel and lemon  
5.50 € per piece / 30 € for 6 pieces

**Out of the shell viennese snails from Gugumuck**  
classically prepared in a snail pan with herb butter and gratinated toast

19 € for 6 pieces

**Beef fillet medallions**  
with homemade tagliatelle, leaf spinach, and truffle  
45.00 €