

## Aperitif

<b>Sekt Rosé (Zweigelt &amp; Pinot Noir)</b>		
0,11		8,40 €
<b>Chardonnay Sparkling Wine</b>		
0,11		8,40 €
<b>„R“ de Ruinart Brut</b>		
0,75l		125,00€
<b>Ruinart Brut Rosé</b>		
0,75l		180,00€
<b>Sparkling Tea Bla Alkoholfrei</b>		
0,11		8,40 €
<b>Gelber Muskateller</b>		
0,125l		6,70 €
<b>Zwettler Pils „Saphir“</b>		
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 1/8 l 15,90 €*

## **Poached egg**

with peas, mint, red beetroot and foamy brown butter

22,50 €

*Chardonnay „TAOS“ 1/8 l 11,80 €*

## **Confit alpine salmon trout**

with homemade cream cheese ravioli, braised leek and tomato

37,50 €

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

## **Truffled chicken breast**

with celery cream, broccoli and potato flan

39,50 €

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

## **Chestnuts Soufflé**

with vanilla sauce and a pear variation

16,50 €

*Riesling Goldberg 2022 1/8 l 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€

## 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 €

#### **Caviar sandwich**

with creamy egg yolk, beef Tatar and  
5 g Grüll Caviar  
39,50 €

#### **Tin of Imperial Caviar**

from Walter Grüll  
with a beef tartar scoop,  
buckwheat blinis, crème fraîche,  
chopped egg and chives  
30g à 115 € / 50g à 185,00 €

## 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

**Viennese veal schnitzel**  
panfried in clarified butter  
29,50 €

**Fried chicken**  
marinated with thyme and sour cream  
24,50 €

both served with cranberry jam and creamy potato cucumber salad

## 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 €