

Aperitif

Sparkling Wine Rosé (Zweigelt & Pinot Noir) 0,1l	8,40 €
Sparkling Wine Chardonnay 0,1l	8,40 €
Sparkling Tea Bla Alcohol Free 0,1l	8,40 €
Sparkling wine „Brut Nature“ vintage 2008 0,7l	120,00 €
Gelber Muskateller 0,125l	6,70 €
Zwettler Pils „Saphir“ Piff 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.

Roastbeef

with artichokes, braised onions, parmesan, cranberries and Dijon mustard cream

26,50 €

Rosé 2023 1/8 l 6,20 €

Scallop

with cream cheese ravioli, Jerusalem artichoke, spinach leaves and truffle

26,50 €

Chardonnay „TAOS“ 1/8 l 11,80 €

Sautéed Alpine char

with colourful beetroots, broccoli and finger-shaped potato dumplings

37,50 €

Grüner Veltliner Privat 2010 1/8 l 18,20 €

Medium roasted Barbarie duck breast

with bacon dumplings, parsley-chestnuts purée, Brussels sprouts and sea buckthorn

42,50 €

Pinot Noir 2015 1/8 l 12,20 €

Walnut tart

with nougat ice cream and baked apples

16,50 €

Gelber Muskateller Eiswein 2019 0,1l 16,50 €

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 €

*without duck breast/ main course
and dessert or cheese of your choice*

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

without duck breast / 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 €

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 €
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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 €

Grandma Nigl's pork cracklings dumplings in traditional Waldviertel style

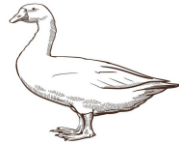
with pointed cabbage, gravy and butter crumbs
1 piece 9,50 € / 2 pieces 15,50 € / 3 pieces 21,50

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

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

Goose Menu



Goose liver parfait

with pumpkin, celery and homemade brioche

26,50 €

Classic creamy goose soup

with small pieces of goose offal, breadcrumbs dumplings, carrots and parsley oil

10.50 €

Roasted goose

with Waldviertel style potato dumpling, red cabbage and sweet wine apples

42.50 €

Dessert of your choice from the dessert menu

(Kaiserschmarrn is possible only for two persons)

Goose menu price 86,00 €

Homemade Tagliatelle

with spinach leaves, poached egg and truffle

22,50 / 28,50 €

Beef filet medallions

with homemade Tagliatelle, spinach leaves and truffle

45,00 €

Fresh white truffle (subject to availability / price per table)

1 g 10 € / 2 g 18 € / 4 g á 32 €

6 g á 42 € after each g 6€