

Appetizer

all products are homemade

Home Smoked Salmon € 9,00

Smoked with beechwood and wild juniper berries

Graved Salmon € 9,00

Marinated with fresh dill and mustard seeds

Warm smoked filet of Char € 10,00

Horseradish cream

Duck breast € 9,00

From the hot smoking chamber, cranberry cream

Mixed cold Cut`s € 14,00

Selected home smoked products

Burrata from Apulia € 14,00

Creamy Mozzarella, vine ripened Tomatoes,
Rocket Lettuce and Olives

From the Soup kettle

Clear beef broth with Root veggies € 5,70

and bone marrow dumplings, or black pudding mousse in egg battered toast

Clear fish soup € 14,00

Fresh & Salt water fish, smoked cape prawns, Fennel and Saffron,
Large portion

Lobster Bisque € 8,00

Ravioli

Bouillabaisse per person

the original one from the Cote d`Azur € 12,00

Fish-Poultry Stock, saffron fish from the Mediterranean sea, Prawns,
Mussels, Chicken, fennel, potatoes, spring onions and lots of coriander

All prices are in Euro and inclusive TAX. 3, 50 Euro Cover charge. If you require any assistant in regards to food intolerances or allergies please to advice service stuff or ask for the chef.
We are happy to except your cash or cash card

Austernmarkt

Straight out of our salt water tank in the kitchen, served with lemon
anytime welcome to look at them in the kitchen

Irish Rock oyster	€ 2,90
Fin de Claire	€ 3,20
Tsarskaya	€ 4,50
Belon	€ 4,50
Isigny special	€ 3,90
Utha Beach	€ 4,00
Special Muirgen	€ 4,50

Raspberry vinaigrette

Dijon-Noilly Prat chutney

Pumpernickel bread and Butter

each
€ 0,70

Caviar

Osietra Caviar, Malossol

buckwheat Blinis, boiled potatoes, sour cream, shallot

100g
€ 136,00

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Fish

Organic Char from Carinthia

Alive and kicking fresh from our Tank, feel free to pick the one you like

Whole char

With almonds or garlic butter

up to 350g

€ 22,00

over

€ 26,00

Char au BLUE

Poached in a root vegetable broth

Finkenwerder style

prawn, bacon, onions and lemon, butter

up to 350g

€ 28,00

over

€ 31,00

Filets of Char

Red ... crispy skin, chunky tomatoes

Green ... fried with herbs

Gold ... with golden pan-fried sliced garlic

each

€ 10,00

Trilogy

red, green & gold

€ 29,00

Salmon Steak

grilled

€ 18,00

Octopus

Stew

shallots, celery, capers, coriander

€ 21,00

Grilled

octopus and veggies grilles, garlic, coriander, spicy

€ 23,00

Mussels (on availability)

Natural - garlic, onion, coriander

A la cream - with wine-cream reduction coriander

€ 17,00

Mediterranean - tomato, onion

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Crust and shellfish

alive and kicking in our saltwater tank in the kitchen

Our Lobsters are cracked out of the shell, so you would not mess up your fine dinner attire

A la Grill	per 100g
Both halves grilled, filled with young spinach leaves, flamed with a garlic – herb butter	€ 9,20
Bordelaise	per 100g
Chardonnay, tomatoes, Noilly Prat, Butter, shallots	€ 9,20
Thermidor (the classic)	per 100g
Lobster in Chardonnay, Shallots, Parsley Dijon mustard, gratinated with Swiss Gruyere cheese	€ 9,20
Buerre Noisette	per 100g
Cooked in brown butter with garlic and shallots	€ 9,20

Lobster Risotto	per 100g
Risotto finished with Lobster butter, spinach and Grana padano	€ 9,70

Prawns 6/8

the figure refers to the amount of prawns per Lb.
the bigger the better!!!

Prawns in a boat	Appetizer
With garlic mousseline or American dressing, horse radish and cognac or Pineapple Chutney	€ 16,50
Prawn Avocado	Main course
Cherry tomato, coriander and lime	€ 26,00
Prawn in garlic	
Garlic, herbs, white wine	
Prawn Jambalaya (the holy trinity)	€ 21,00
Spring Onions, Green bell peppers, Pascal celery, Tomatoes (spicy)	
Prawn Risotto	€ 19,50
Grana Pardano	€ 12,00

The very best from Vienna's Empire – Steak days (220 Gramm)

Grilled Sirloin Steak, Served with buttered Root veggies

Alexander Girardi	€ 21,50
Mushrooms, capers, bacon and parsley	
Esterhazy	€ 21,50
Root veggies and cream sauce	
Burgunder	€ 21,50
Red wine sauce	
Vanilla	€ 21,50
Roasted sliced garlic in beef gravy	
Onion gravy	€ 21,50
roasted crispy onion rings	

Grilled corn fed deboned ½ chicken	€ 17,00
Toasted in Herbs and butter	
Braised rump of veal	€ 17,00
With root veggies and beef stock	
Sirloin Steak	€ 20,00
Tender steak, seasoned with soya sauce and cilantro	

Homemade DURUM semolina specialties

Homemade noodles from Durum semolina	€ 16,00
Creamy tomato sauce and Prawns	
Homemade Ravioli	€ 12,00
Stuffed with black pudding, pan-fried in Butter, Thyme, onion and Tomatoes	

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The sides...

Roasted potatoes	€ 3,70
Grilled sliced spuds, herbs	€ 3,70
New potatoes, butter or parsley	€ 3,70
Potato mash – home made of course	€ 3,70
Champagne risotto	€ 4,20
Saffron risotto	€ 4,20
Noodles in butter	€ 3,70
Long grain rice	€ 3,00
Red rice from the franc. Camargue	€ 4,20
Butter Root veggies	€ 3,60
Young spinach leaves	€ 3,70

Desserts

Caramelised Blackberries in a sweet batter Stewed plums	€ 6,50
Pancakes With apricot jam	€ 6,50
Sweet cured cheese dumplings Buttered bread crumbs and Strawberry jam yogurt	€ 6,50
Dark chocolate cake (no flour) From Veronika Fischer / Soob	€ 4,00
Selected fine cheese`s Olive oil, chutney	€ 11,00

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