

## 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 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

<b>Fin de Claire</b>	€ 3,20
<b>Tsarskaya</b>	€ 4,50
<b>Belon</b>	€ 4,50
<b>Isigny special</b>	€ 3,90
<b>Utha Beach</b>	€ 4,00
<b>Special Muirgen</b>	€ 4,50

**Raspberry vinaigrette**

**Dijon-Noilly Prat chutney**

**Pumpnickel bread and Butter**

each  
€ 0,70

## Caviar

**Osietra Caviar, Malossol**

buckwheat Blinis, boiled potatoes, sour cream, shallot

100g  
€ 136,00

**Buckwheat Blinis**

with char caviar & cream cheese

€ 10,00

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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

per 100g

€ 7,10

### Char au BLUE

Poached in a root vegetable broth

### Finkenwerder style

prawn, bacon, onions and lemon, butter

plus

€ 5,00

### 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

€ 24,00

#### Grilled

octopus and veggies grilles, garlic, coriander, spicy

€ 26,00

## 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

<b>A la Grill</b>	per 100g
Both halves grilled, filled with young spinach leaves, flamed with a garlic – herb butter	€ 9,80
<b>Bordelaise</b>	per 100g
Chardonnay, tomatoes, Noilly Prat, Butter, shallots	€ 9,80
<b>Thermidor (the classic)</b>	per 100g
Lobster in Chardonnay, Shallots, Parsley Dijon mustard, gratinated with Swiss Gruyere cheese	€ 9,80
<b>Buerre Noisette</b>	per 100g
Cooked in brown butter with garlic and shallots	€ 9,80

<b>Lobster Risotto</b>	per 100g
Risotto finished with Lobster butter, spinach and Grana padano	€ 9,80

## Prawns 6/8

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

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

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

Grilled Sirloin Steak, Served with buttered Root veggies

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

<b>Grilled corn fed deboned ½ chicken</b>	€ 17,00
Toasted in Herbs and butter	
<b>Braised rump of veal</b>	€ 17,00
With root veggies and beef stock	
<b>Sirloin Steak</b>	€ 21,50
Tender steak, seasoned with soya sauce and cilantro	

## Homemade DURUM semolina specialties

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

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## The sides...

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

## Desserts

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

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