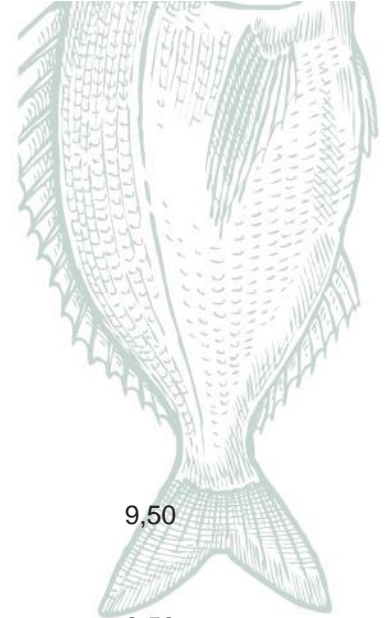


APPETISER & SOUP

All products from our own smoking chamber



SMOKED SALMON

Smoked with buckwheat and wild juniper berries

9,50

GRAVED SALMON

Marinated with fresh garden dill

9,50

FILET OF ORGANIC CHAR

Hot smoked | horseradish

11,00

SMOKED DUCK BREAST

Cranberry cream

9,50

MIXED APPETISER PLATE

15,00

Combo of all Above

Plate as of 2 people per person

12,00

BURRATA FROM APULIEN

Creamy mozzarella | ripe tomato | rocket lettuce

14,00

SUMMER ASPIK WITH VEAL & VEGGIES

Lambs lettuce, pumpkin seed oil, red onion

15,00

CESAR SALAT PARMESAN & CROUTONS

Grilled chicken breast

19,00

COLD CUCUMBER BOWL

Smoked salmon | dill | yogurt

7,50

LOBSTER BISQUE

Black pudding Ravioli

8,00

BOUILLABAISSE

The original from the cote d Azur

Fish-poultry soup with Safran, fish from the Mediterranean sea, potatoes, vegetables and coriander

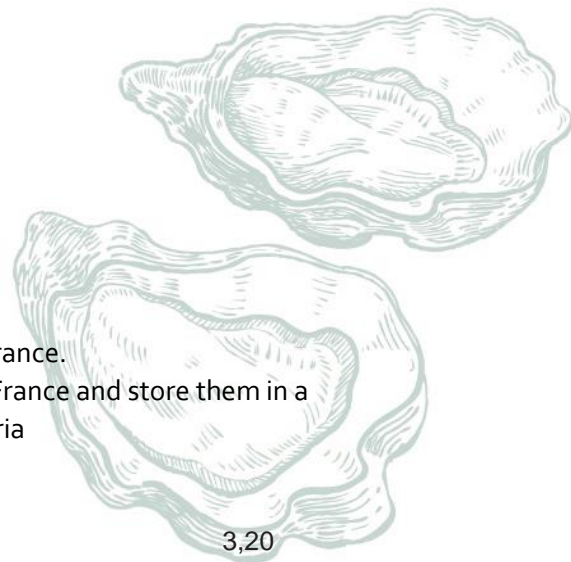
Served in a kettle as of 2 people

14,00

All prices are included TAX, if you should have any food intolerances, please do tell use
cover charge per guest 4,20

OYSTER BAR

Just as fresh as directly at the coast of France.
We are very proud to import all of our oysters directly from France and store them in a
one of a kind Saltwater Tank in Austria



FINE DE CLAIR PREMIER NO 3

The Classic

3,20

TSARSKAYA NO 3

BRETAGNE / CANCALE

4,50

BÉLON NO 4/0

EUROPÄISCHE AUSTER

Belon / Westcoast of France

5,00

IRISH MOR No 3

Next to Guinness beer – the best from Ireland

5,50

LA SPÉCIALE GEAY

It takes her nearly twice as long as other oysters to grow.

The Philosophy behind is – what takes longer – last longer

6,00

UMAMI AUSTER

IRELAND / DONEGAL BAY

5,80

OYSTER COMBO – 1 of each kind

26,00

Raspberry Vinaigrette / Dijon- Noilly Prat – Chutney

Pumpernickel with Butter

je 2,50



CANADIAN LOBSTER

Fresh from our Saltwater tank. Our Lobsters are completely de-shelled
and served with baby leaf spinach

A LA GRILL

Grilled with Danieli butter

per 100g

12,00

BORDERLAISE

Shallots | tomatoes | Noilly Brat | Butter

12,00

THERMIDOR (THE CLASSIC)

Steamed in Chardonnay, Shallots and Dijon Mustard | spinach
And gratinated with Swiss Gruyere-cheese

12,00

BUEREE NOISETTE

Seared in brown nut butter | Garlic | Shallots

12,00

LOBSTER RISOTTO

Smothered in Lobster Butter | Risotto | Spinach

12,00

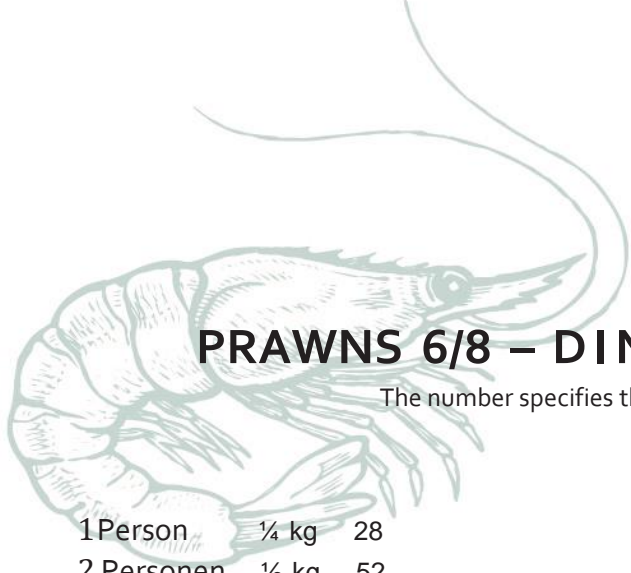
LOBSTER COCKTAIL

THE SEDUCTION

Steamed half Lobster about 500 g | Original Cocktail sauce | Aioli |
Homemade Cole Slaw | Roasted garlic bread

58,00

All prices are included TAX, if you should have any food intolerances, please do tell use
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PRAWNS 6/8 – DINE TOGETHER

The number specifies the quantity per Lb.

1 Person	¼ kg	28
2 Personen	½ kg	52
4 Personen	1 kg	94

PIMP MY PRAWN

Cocktail Sauce	2,00
Garlic Mousseline	2,00
Marinated Avocado	6,00
Jambalaya Rice	8,00

GARLIC BUTTER Garlic | Shallots | Lime | White wine | Coriander OR

COCONUTMILK Shallots | Soy sauce | Coriander OR

GRILLED with garlic and lemon



SUN DOWNER: SNACK FOR FOUR!
4 chilled Caipirinha & 1 kg Prawns of your choice

Per Person 32,00

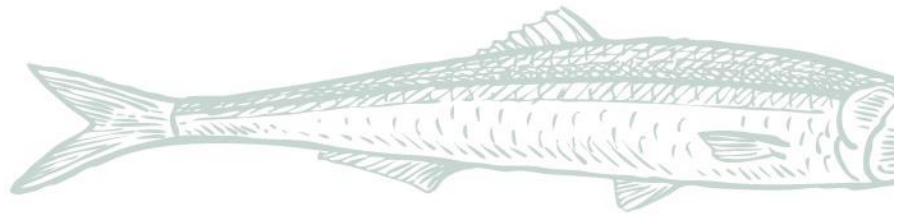
KAVIAR

Caspian Gold „Premium Selection“

30g	58,50
50g	97,50
125g	243,75

To take home –20%; 30g - € 46,8 | 50g - € 78 | 125g - € 195

All prices are included TAX, if you should have any food intolerances, please do tell use cover charge per guest 4,20



FISH

per 100g 9,00

• **ORGANIC CHAR LIVE FROM OUR TANK** •
„alive and kicking“

• **WHOLE GRILLED CHAR** •
With garlic butter or roasted almonds

• **CHAR BLUE** •
Steamed in a bay leaf – vegetable stock

• **CHAR FINKENWERDER STYLE** •
Garnelen | Bacon | Lime butter

plus

6,00

• **CHAR FILET PER FILET CA. 200 - 240G** •
RED with tomato confit
GREEN mixed herbs

23,00

SALMON STEAK
Grilled | crunchy garden greens

24,00

CALAMARIE
grilled | lettuce | potatoes | LOTS of garlic

22,00

OCTOPUS - GRILLED
Octopus | vegetables | coriander | spicy

28,00

MUSSELS

21,00

NATURAL – Garlic | Onion | Coriander

CREAM – white wine | Coriander

MEDITERRANEAN – Tomato | Coriander

All prices are included TAX, if you should have any food intolerances, please do tell use
cover charge per guest 4,20

THE VERY BEST FROM VIENNA'S BEEF CUISINE

Sirloin Steak:

27,50

- ONION**• onion gravy | roasted onion rings
- ALEXANDER GIRADI**• mushroom | capers | bacon | parsley
- PRINCE ESTERHAZY**• root vegetables | cream sauce
- BURGUNDER**• Red wine | shallots
- VANILLA**• roasted garlic | gravy

CORN FED CHICKEN

Half deboned chicken

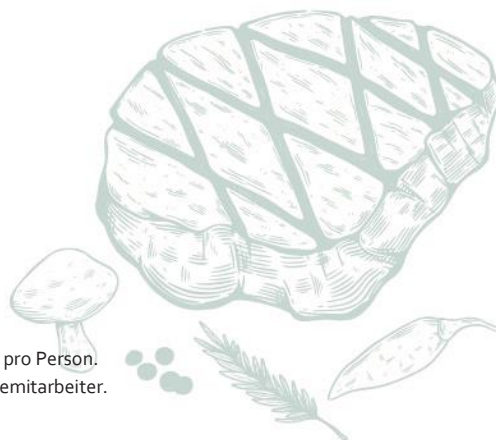
18,00

SIRLOIN STEAK

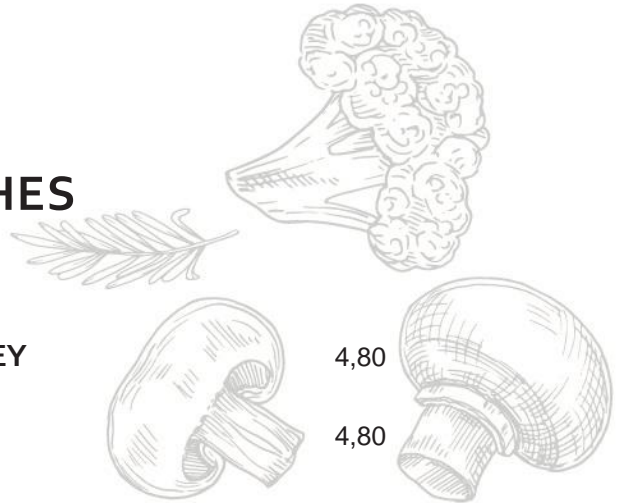
220g finest Irish sirloin
Lettuce | Herb butter | Lime

29,00

Alle Preise in Euro, inklusive Mehrwertsteuer. 4,20 Euro Gedeck pro Person.
Bei Allergien oder Unverträglichkeiten, fragen Sie unsere Servicemitarbeiter.



SIDE DISHES



NEW POTATOES WITH BUTTER OR PARSLEY

4,80

MASHED POTATOES home made of course

4,80

RISOTTO

Champagne or Safran

5,50

ROOT VEGETABLES

4,80

BABY SPINACH

Bit of garlic

5,00

CRUNCHY GARDEN GREENS

4,00

MIX MUSHROOMS

6,50

RISOTTO as appetizer

Safran or Champagne

14,00

OMEGA 3 unsaturated fatty acids the good one

MASHED RED BEANS

Shallots | Parsley | vinegar

5,50

MUSHY PEAS

5,50

DESSERT



DARK CHOCOLATE MOUSSE 7,50
Crumble | Berries

CHEESE CAKE 11,50

PANCAKE 7,50
Apricot jam

COTTAGE CHEESE DUMPLINFGS 7,50
Light, fluffy | Butter breadcrumbs |
Strawberry yoghurt

ICE CREAM

JUST ASK US

COFFEE

RUM | SCOTCH | DIGESTIF

Alle Preise in Euro, inklusive Mehrwertsteuer. 4,20 Euro Gedeck pro Person.
Bei Allergien oder Unverträglichkeiten, fragen Sie unsere Servicemitarbeiter.