

MENU

ALPINE CHAR

Alpine Char with Blueberry, Birch & Walnut Leaf ⑩⑪
2020 Gavi 'Monterotondo', Poggio della Rupe - Enrico Serafino / Piemont - Italy

or

CHERVIL ROOT

Chervil Root with Bittersalad, Blood Orange & Woodruff ⑩⑪⑫⑬
2017 Grüner Veltliner 'Steirereck Edition Vol. 4', Wachter-Wiesler / Deutsch-Schützen - Burgenland

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CAVIAR & LENTILS

Caviar & Lentils with Banana & Bacon ⑩⑪⑫
2011 Furmint 'Basic Instincts - Deak', Majoros / Tokaj - Hungary

or

FENNEL

Fennel with Bergamot, Hemp, salted Figs & Lovage ⑩⑪
2019 Sauvignon Blanc 'Gaisriegl', Schauer / Kitzeck im Sausal - Styria

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PIKE

Pike with Einkorn, Albina Beet & Rhubarb ⑩⑪⑫⑬⑭
2017 Chardonnay 'Jungenberg', M. Altenburger / Jois - Burgenland

or

'PERLFISCH'

'Perlfisch' with Tomato, Sweet Potato & Lemon Verbena ⑩⑪⑫⑬
2011 Riesling 'Loibner Steinertal' Smaragd, F.X. Pichler / U.-Loiben - Wachau

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PIGLET'S TAIL

Piglet's Tail with Swiss Chard, Shiso & Black Currant ⑩⑪
NV The Honey Barrel Series Nr. 3 'Bourbon & Single Malt Whisky', Der Belgier Brewing / Vienna

or

VIENNESE SNAIL

Viennese Snail with Crosne, Pomegranate & Watercress ⑩⑪⑫⑬
2016 Ribeira Sacra 'Lousas - Parcela Camiño Novo', Bodega Envinata / Spain

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SWEETBREAD

Sweetbread with Yacon, Medlar & Aji Amarillo Chilli ⑩⑪⑫⑬⑭
2013 Pinot Noir 'Reserve', Jurtschitsch / Langenlois - Kamptal

or

LAMB

Knuckle of Lamb with Endive Salad, Buddhas Hand Lemon, Greengage & Rosemary Blossom ⑩⑪⑫⑬
2014 Blaufränkisch 'Sankt Margarethen', Rosi Schuster / St. Margarethen - Burgenland

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SELECTED CHEESES FROM OUR MEIEREI ⑩

2009 Grüner Veltliner 'Lamm' Auslese, Bründlmayer / Langenlois - Kamptal

or

CEDAR

Iced Cedar with Service Berries & Lemon Balm ⑩⑪
Sloeberry Gin von Reisetbauer - Service Berries - Citrus Fruits

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FOREST PERENNIAL RYE

Forest Perennial Rye Soufflé with Cornell Cherry, Dark Chocolate & Coffee ⑩⑪⑫⑬
2012 Zweigelt - süss 'Steirereck Edition Vol. 8', Andert / Pamhagen - Burgenland

or

TANGERINE & CALAMANSI

Tangerine & Calamansi with Chervil Root & Bitter Orange Blossom ⑩⑪⑫⑬
2018 Zierfandler 'Eiswein', Johanneshof-Reinisch / Tattendorf - Thermenregion

6-COURSE-MENU 165

with beverage pairing (1 glass per course) +95

7-COURSE-MENU 185

with beverage pairing (1 glass per course) +105

LUNCH AT STEIBERBECK

CHERVIL ROOT with Bittersalad, Blood Orange & Woodruff ^{ⒶⒻⒼⒾ} 34

REINANKE & Caviar with Yoghurt, Eggplant & Lemon Leaf ^{ⒼⒾⒻⒼⓂ} 39

ALPINE CHAR with Blueberry, Birch & Walnut Leaf ^{ⒼⓂ} 39

CHAR with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ^{ⒼⒾ} 42

VIENNESE WEDDING SOUP Beef Consommé with
Traditional Viennese Condiments ^{ⒶⒼⒻⒼⒾ} 20

FENNEL with Bergamot, Hemp, salted Figs & Lovage ^{ⒶⒼ} 39

PIGLET'S TAIL with Swiss Chard, Shiso & Black Currant ^{ⒶⓂ} 39

'**PERLFISCH**' with Tomato, Sweet Potato & Lemon Verbena ^{ⒼⒾⒻⒼⓂ} 42

Veal '**BEUSCHEL**' with Chive Dumpling & Majoram ^{ⒶⒼⒻⒼⒾⒻⒼⓂ} 28

Styrian Beef **GULASH** with White Bread Leek Slice ^{ⒶⒼⒻⒼⒾ} 30

LEEK HEART with Romaine Lettuce, Orange Blossom & Salted Apricot ^{ⒼⒾⒻⒼⓂⒼ} 39

Charcoal grilled **CARP RIBS** with Ground Cherries & Currant Tomato ^{ⒼⒻⒼⓂⒼ} 46

STURGEON with Gin infused Cornel Cherries, Cauliflower, Romanesco & Pericon ^{ⒼⒻⒼⒻⒼⒻ} 52 [Menu Suppl.+6]

'**WIENER SCHNITZEL**' from Milk-Fed Veal with Parsley-Potatoes ^{ⒶⒼⒻ} 36

VEAL'S HEART with Celery Root, Artichoke & Salted Lemon ^{ⒼⒻⒼⓂ} 48

PAPRIKA CHICKEN with Butter Dumplings, Fennel & Wild Chervil ^{ⒶⒼⒻⒼⒻ} 48

MILK-FED PIGLET with green Tomatoes, Wild Lettuce & Currant ^{ⒼⒻⒼⒻ} 46

POGUSCH LAMB Shoulder with Peas, Pak Choy & Wild Garlic ^{ⒼⒻⒼⒻⒼⒻⒼⒻ}
serves 2 – per Person 48

SELECTED CHEESES from our **MEIEREI** [Ⓖ]

Iced **CEDAR** with Service Berries & Lemon Balm ^{ⒼⒻ} 20

'**ALEXANDER LUCAS**' Pear with Beeswax, Whey & Buckwheat ^{ⒼⓂ} 24

TANGERINE & CALAMANSI with Chervil Root & Bitter Orange ^{ⒶⒼⒻⒼⓂ} 24

'**VIRUNGA**' Chocolate with Forono Beet, Goat Cheese & Oxalis ^{ⒼⒻⒼⓂ} 22

JAVA COFFEE with Yellow Dates, Plums & Cinnamon Flowers ^{ⒶⒼⒻ} 24

Crispy **CRÊPES** with Japanese Medlar, Violets & Medlar Kernel Ice-cream ^{ⒶⒼⒻ} 20

POPPY-SEED NOODLES with Damson Ice-cream ^{ⒶⒼⒻ} 20

ALLERGY INFORMATION

[Ⓐ]–Gluten / [Ⓑ]–Crustacean / [Ⓒ]–Eggs / [Ⓓ]–Fish / [Ⓔ]–Peanut / [Ⓕ]–Soya / [Ⓖ]–Milk / [Ⓜ]–Nuts
[Ⓛ]–Celeriac/ Celery / [Ⓜ]–Mustard / [Ⓝ]–Sesame / [Ⓖ]–Hydrogen Sulfide / [Ⓖ]–Lupin / [Ⓜ]–Molluscs

LUNCH-MENU 4-COURSES 109
with cheese and/or dessert

LUNCH-MENU 5-COURSES 129
with cheese & dessert

COUVERT 7,5