APERITIF

bellini with sparkling wine | champagne 0,1	12 | 19,5
aperol with white wine | sparkling wine 0,1	10 | 13,5
campari with soda water | fresh orange juice	7 | 9
lillet spritz with white wine | sparkling wine 0,1	10 | 13,5

Coburg spritz
ramazzotti rosato, Schloss Gobelsburg Brut Réserve, homemade thymesirup — 13

"clementini" signature drink
sparkling wine | champagne 0,1 — 12 | 19,5

"my sweet clementine" signature drink (0,0%)
clementine, ginger ale, lime — 8

sparkling tea „BLA" (0,0%) 0,1 | 0,75
jasmine, camomile, citrus — 11 | 70

BEER

ottakringer „viennese original" draft 0,2 | 0.3 [A]	4,5 | 5,5
ottakringer pils 0,33 [A]	6
ottakringer brauwerk „sunbeam" 0,33 [A]	6
ottakringer „0 komma josef" (0,0%) 0,33 [A]	5,5

SOFT & HOT BEVERAGES

"Apfelstrudel" 0,25	8,5
coca cola | cola zero	5,5
fever tree tonic water | bitter lemon 0,2	6
fresh squeezed juice 0,2	6,5
lemon soda 0,25	4
vöslauer mineral water 0,33 | 0,75	4,5 | 8,5
BALIS LEMONADE 0,25	6
Basil | Cosmo | Tiki	
KOHL JUICES 0,2	6
mountain apple "Sonnenglanz" | apple mint | pear	

Naber coffee

espresso | espresso macchiato [G] | espresso with milk [G]	4,5
double espresso | double espresso macchiato [G]	6,5
cappuccino [G] | melange [G] | americano | caffè latte [G]	7

Zotter hot chocolate — 7
bitter classic 78% | milk cacoa 45% | winter magic [E F G H N]

Ronnefeldt Tea — 6,5
BLACK TEA & GREEN TEA
earl grey | english breakfast | assam bari, darjeeling | chai tea

wellness | refreshing mint | mountain herbs
rooibos cream orange | sweet berry | ayurveda herbs & ginger
green dragon | morgentau | jasmine
chamomile, verveine | winter harmony

SPARKLING WINE

	0,1L | 0,75L
Schloss Gobelsburg Brut Réserve [O] Kamptal – Austria	10 | 59
Pol Roger Brut Réserve [O] Champagne – France	17 | 105
Bründlmayer Brut Rosé [O] Kamptal - Austria	11 | 68
Ruinart Rosé [O] Champagne – France	26 | 180

WHITE WINE

	0,1L | 0,75L
2024 Grüner Veltliner DAC [O] Ebner-Ebenauer, Weinviertel – Austria	6 | 35
2023 Gelber Muskateller [O] Tement, Südsteiermark – Austria	7,5 | 48
2023 Sauvignon Blanc Steinriegl [O] Wohlmuth, Südsteiermark – Austria	8,5 | 55
2023 Bourgogne Blanc (CH) Cachat-Ocquidant, Burgund – France	12 | 70
2021 Riesling „Steinriegl" Federspiel [O] Prager, Wachau – Austria	9 | 54

RED WINE

	0,1L | 0,75L
2021 Blaufränkisch Cric [O] Altenburger, Leithaberg – Austria	8 | 52
2021 St. Laurent "Frauenfeld" [O] Reinisch, Thermenregion - Austria	10 | 60
2015 „Offerus" (SY) [O] Jean-Louis Chave Sélection, Saint Joseph – France	13 | 82
2021 Carmignano Il Sasso (Sangiovese/Merlot/Cabernet) [O] Piaggia, Toskana – Italy	12,5 | 77

SWEET WINE

	0,5cl | 0,75L
2020 Beerenauslese Coburg Selektion (WR/SB/Scheurebe) O Kracher, Neusiedlersee – Austria	8 | 48

LUNCH MENU

Salad_wild herbs, celery, radicchio, apple, walnut 12
or
Creamsoup_corn, "Schüttelbrot" crispbread, garden cress (V) 12

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Veal "Tafelspitz"_brussels sprouts, mushrooms, semolina 23
or
Salmon Trout_beetroot, flower sprouts, la ratte potatoes 23
or
Pasta_fagioli-tubetti, beans, tomatoes, preserved lemon (V) 23

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Brownie_mascarpone, plum, hazelnut 8

Menu_without Dessert | with Dessert 32 | 39

A LA CARTE

STARTERS

Butternut Pumpkin_ Chestnut | Sage | Seed Oil | Pumpkin Seed Crunch (vegan) OH 20
Beet Root_ Pine Nut | Thistle Oil | Radish | Shiso | Pumpernickel (vegan) AHL 21
Beef_ Tartare | Ortiz-Anchovies | Yolk | Potatobread | Beef Lard ACDM 29
Chicken Consommé_ Broth | Liver-Crostini | Chive Oil | Root Vegetables (V) ACLO 15

MAIN COURSES

Lasagne_ Mushroom | Piquillo | Almond | Gremolata Crumble (vegan) AHLMO 23 | 30
Sea Bass_ Jerusalem Artichoke | Crab | Caper | Treviso DLOG 31 | 41
Truffle Chicken_ Leek | Truffle-Crème-Jus | Pomme Mousseline GLMO 36
Beef_ Dry Aged Filet | King Oyster Mushroom | Cellery | Bone Marrow GLMO 47

SWEETS & CHEESE

Sticky Toffee Pudding_ Curd Ice Cream | Salty Caramel | Pecan Nut ACGHO 14
Chocolate_ Bitter Chocolate Tarte | Calamansi | Cocoa Sorbet ACFGO 16
Sorbet_ Strawberry or Lime | Champagne | Berry Ragout O 11
4x Cheese_ Fig | Grapes | Nut | Nutbread AGHMO 20

Bread_ La Marianne | Butter | Salt | Herbs AG 5,5
"La Marianne" sourdough bread from bakery Joseph Brot, creamy butter, salt & fresh herbs

ALLERGENS
A= gluten containing grains, B= shellfish, C= egg, D= fish, E= peanut, F= soya, G= milk or lactose,
H= nuts, L= celery, M= mustard, N= sesame, O= sulphites, P= lupines, R= mollusc

All prices are in Euro and inclusive of government taxes & fees