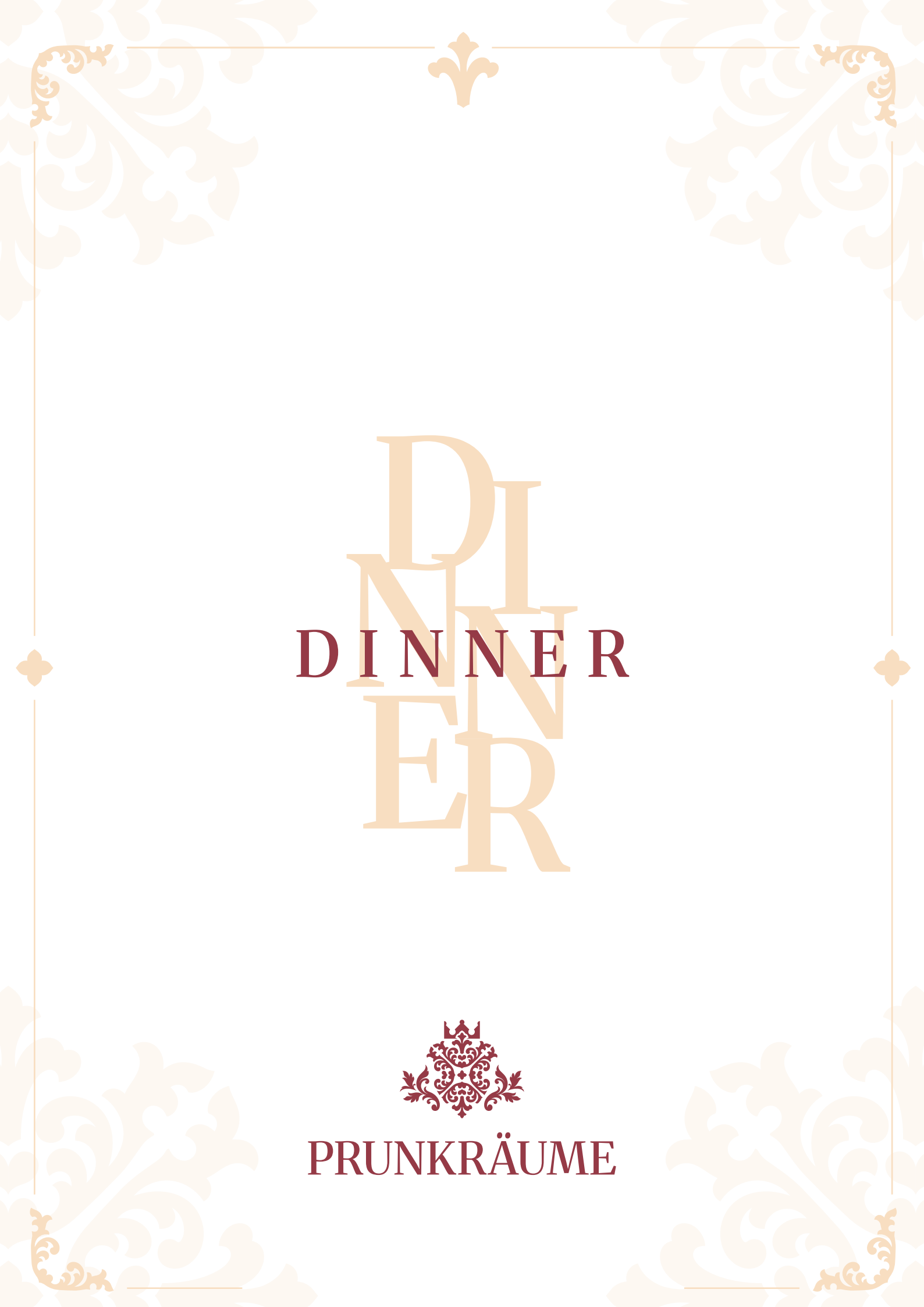




DINNER



PRUNKRÄUME

CHAMPAGNE & SPARKLING WINE

0,1 l | 0,75 l

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 €

Earl Grey Vodka Gimlet

Earl Grey - Infused Vodka | Lime Juice | Lime

16 €

Gibson

Gin | Dry Vermouth | Marinated Pearl Onions

16 €

Kolja

Aperol | Lillet Blanc | Lime Juice | Lemon

16 €

Lav'a Belle Champagne

Lavender | Champagne |
Dry Vermouth | Cointreau

19,5 €

Blutiger Grantler

Wiener Grant (Coffee - Hazelnut Spirit) |
Lemon | Sugar | Soda | Beetroot

14,5 €

Cosmo Highball

Vodka | Cranberry - Rosemary Lemonade |
Lemon | Rosemary

14,5 €

APERITIF & SIGNATURE DRINKS

SPRITZ

Basil Spritz

Sparkling Wine | Basil - Ginger - Soda | Lemon | Ginger

13,5 €

Bellini

with Sparkling Wine
with Champagne

12 €
19,5 €

Clementini SIGNATURE DRINK

with Sparkling Wine
with Champagne

12 €
19,5 €

Coburg Spritzer

Sparkling Wine | Hibiscus | Soda | Thyme

13 €

MOCKTAILS

My Sweet Clementine 8 €

SIGNATURE DRINK

Mandarin | Ginger Ale | Soda | Lime

Hausgemachter Ice Tea 6 €

Rosehip & Fruit Tea | Cranberry |
Lime Juice | Berries

Sparkling Tea „BLA“ 11 €

Flavours: White & Green Tea | Jasmine |
Chamomile | Citrus

Virgin Sbagliato 9 €

Vermouth | Bitter | Soda | Orange

Electric Movement 9,5 €

Raspberry | Cornelian Cherry |
Lemon | Ginger Beer

Dream of Provence 13 €

Lavender | Sparkling Tea | Lemon

**Almdudler,
Coca-Cola,
Coca-Cola Zero**

0,33 l 5,5 €

Balis

Pineapple-Mint | Banana |
Basil-Ginger |
Cranberry-Rosemary

0,25 l 6 €

Kohl Juices

Apple "Sonnenglanz" |
Apple-Mint | Pear

0,2 l 6 €

Vöslauer Water

Sparkling | Still

0,33 l 4,5 €

0,75 l 8,5 €

NON ALCOHOLIC DRINKS

BEER

Ottakringer^A 0,2 l 4,5 €

„Wiener Spezial“ Draft 0,3 l 5,5 €

Pils^A 0,33 l 6 €

0 Komma Josef^A 0,33 l 5,5 €

Non Alcoholic

Brauwerk^A 0,33 l 6 €

„Sunbeam“ Belgian Blond

WINES BY THE GLAS

WHITE & ROSÉ WINE 0,1 l 0,75 l

2025 Grüner Veltliner DAC ° 6,5 € 38 €
Ebner-Ebenauer | Weinviertel – Austria

2019 Grüner Veltliner Lamm ° 17 € 110 €
Bründlmayer | Kamptal – Austria

2024 Gelber Muskateller ° 8 € 48 €
Salomon | Kremstal – Austria

2023 Sauvignon Blanc „Steinriegl“ ° 9 € 55 €
Wohlmuth | Südsteiermark – Österreich

2017 Sauvignon Blanc Kranachberg Trinkaus ° 27 € 175 €
Sattlerhof | Südsteiermark – Austria

2023 Bourgogne Blanc ° 12 € 70 €
Cachat-Ocquidant | Burgund – France

2020 Colin Marc St. Aubin 1er Cru Le Charmois ° 24 € 155 €
Marc Colin | Burgundy – France

2023 Riesling Gutswein ° 7,5 € 45 €
Schäfer-Fröhlich | Nahe – Germany

2015 Busch Riesling Marienburg Rothenpfad Reserve ° 20 € 128 €
Clemens Busch | Mosel – Germany

2025 Zweigelt Rosé ° 6,5 € 42 €
Bründlmayer | Kamptal – Austria

RED WINE 0,1 l 0,75 l

2021 St. Laurent „Frauenfeld“ ° 10 € 60 €
Reinisch | Thermenregion – Austria

2015 Blaufränkisch „Perwolff“ ° 20 € 128 €
Krutzler | Südburgenland – Austria

2017 Peccatum (BF|CS|ME) ° 12,5 € 75 €
Leberl | Leithaberg – Austria

2021 Hautes-Côtes de Nuits (PN) ° 22 € 138 €
Cathiard Sylvain | Burgund – France

2016 Sociando Mallet (CS|ME|CF) ° 17 € 105 €
Château Sociando Mallet | Bordeaux – France

2015 Châteauneuf-du-Pape Cuvée Réservee ° 23 € 145 €
Pegau | Châteauneuf-du-Pape – France

2019 Testamatta Sangiovese ° 34 € 220 €
Bibi Graetz | Tuskany – Italy

SÜßWEIN 5 cl 0,375 l

2020 Beerenauslese Coburg Selection ° 8 € 48 €
Kracher | Neusiedlersee – Austria

2001 Welschriesling TBA N°8 Zwischen den Seen ° 18,5 € 118 €
Kracher | Neusiedlersee – Austria

0,1 l 0,75 l

2015 Riesling Juffer Auslese Goldkapsel ° 18,5 € 120 €
Schloss Lieser | Mosel – Germany

COUVERT

Bread | Butter | Spread
7 €

MID-COURSES & SOUPS

Bisque* ^{A,C,D,G,L,M,O,R} 35 € * 26 €
Crab Ravioli with Shellfish Soup |
Tarragon | Salted Lemon

Porcini ^{A,G,O} **VEGAN OPTION** 32 € * 22 €
Porcini Mushroom Risotto |
Mushroom Espuma | Comté

Consommé de Veau ^{A,C,L,M,O} 19 €
Veal Consommé |
Root Vegetable | Oxtail Dumpling

KAVIAR

Beluga – Sterlet
Potato Bread | Crème Fraîche | Chives | Egg Yolk

30 Gram á	125 €
50 Gram á	205 €

APPETIZERS

Surf 'n' Turf* ^{A,C,D,G,L,M,O} 36 € * 26 €
Tartare of Veal Fillet | Tuna | Capers |
Egg Yolk Beurre Noisette

Ceviche* ^{D,F,O} 34 € * 25 €
Marinated Sea Bass | Fennel |
Leek Oil | Ponzu Caviar

Kohlrabi ^{H,O} **VEGAN** 24 €
Three ways of Kohlrabi | Figs |
Hazelnut | Arugula

Liver ^{A,C,G,O} 26 €
Chicken Liver Mousse | Onion Thyme Brioche |
Apricot Chutney

APPETIZER- SELECTION

46 € per Person

We serve all cold appetizers in smaller
portions to share at the table

* also available as a main course

VEGETARIAN

Roasted Celery

H,L,M,O

Cognac Pepper Sauce |
Crispy Potato |
Nuts | Lovage

37 €

FISH

Meagre

A,C,D,G,L,M,O

Almond Butter |
Onion Sauce "Soubise" |
Champagne Sauce

44 €

Salmon Trout

A,D,G,L,O

Mussels |
Parsley Butter Sauce |
Caviar

40 €

SIGNATURE DISH

„Truffle Chicken“ Poussin

G,L,M,O

Sweet Corn | Madeira Jus | Pommes Mousseline

48 €

STEAKS

Dry-Aged Beef Fillet

A,G

Portobello Mushroom | Grilled Tomatoes |
Crispy Onions in Tempura Batter

52 €

Dry-Aged Ribeye

A,G

Portobello Mushroom | Grilled Tomatoes |
Crispy Onions in Tempura Batter

45 €

SIDE DISHES BY YOUR CHOICE

9 € per Portion

Gratin Dauphinois ^G

Leaf Salad ^{M,O}

Buttered-Baby Broccoli ^G

Pommes Mousseline ^G

Market Vegetables ^G

Triple-Cooked Fries ^A

SAUCES

Sauce Béarnaise ^{M,O}

Sauce Bordelaise ^{L,M,O}

Pepper Sauce ^{G,L,O}

DESSERTS

Baked Alaska

A,C,G,O

Bourbon Vanilla Ice Cream |
Baked in Meringue |
Raspberry Sauce

19 €

Black Forest

A,C,G,O

Mousse au Chocolat |
Amarena Cherry Gel | Wafer Tubes |
Crème Chantilly

21 €

Cheese Selection

A,H,L,M,O

Grapes | Dried Fruits |
Nut Bread | Truffle Honey |
Homemade Chutney

29 €

Sticky Rice

VEGAN

Coconut - Tonka Bean Sauce |
Mango Compote | Sorbet

20 €

HOT DRINKS

TEA (JÄGERTEE)

7 €

Yin Zhen
Silver Needle

First Flush
Darjeeling BIO

Formosa Dong
Ding Oolong
Sonnentanz

Japan Sencha
Uji BIO

Assam Gold

Nana - Minze

China Lung
Ching BIO

Ceylon
UVA Highland

China Red
Oolong

Jasmin Pearl
Tea Dragon

Wiener Opern
Melange

Kräutergarten

Blütenzauber

Coburg
Special Edition

Kamillenblüten

Rosentraum

Earl Grey BIO

Beerenkuss

Chai

Blütenzauber

Rooibos

COFFEE (NABER)

Espresso,
Espresso Macchiato,
Espresso with Milk ^G 4,5 €

Double Espresso,
Double Espresso
with Milk ^G 6,5 €

Americano 6,5 €

Cappuccino, Melange ^G 7 €

Caffè Latte ^G 7 €

Matcha Latte ^G 7 €

COCOA (ZOTTER)

Hot Chocolate ^{E,F,G,H,N} 7 €

Bitter Classic 78 %

Milk Cocoa 45 %

BEST OF THE BEST – OUR REGIONAL PRODUCERS AND PARTNERS

We are proud to present our regional partners

BREAD

**Bio Sourdough
Bakery Öfferl**
Gaubitsch

MEAT

**Meat Products
Höllerschmid**
Walkersdorf

FISH

**Eishken Estate
Fishpond Cultivation**
Radlberg

FRUITS & VEGETABLES

Unfried
Krems

COFFEE

**Naber
Coffee Factory**
Vienna, 21. District

TEA

Jägertee
Vienna, 1. District

JAM

Staud's
Vienna, 16. District

CHOCOLATE

Zotter Chocolate Factory
Riegersburg

FRUIT JUICES

fruvi
Vienna, 23. District

HERB- & VEGETABLE RARITIES

Bauer Michi
Stetten



PRUNKRÄUME

A = Gluten Containing Grains | B = Shellfish | C = Eggs | D = Fish | E = Peanut | F = Soya | G = Milk |
H = Nuts | L = Celery | M = Mustard | N = Sesame | O = Sulphites | P = Lupines | R = Molluscs