DINNER

PRUNKRÄUME

CHAMPAGNE & SPARKLING WINE

	0,1 l	0,75 l
Schloss Gobelsburg Brut Réserve ○ Kamptal – Austria	10 €	59 €
Pol Roger Brut Réserve ○ Champagne – France	20 €	125 €
Bründlmayer Brut Rosé ○ Kamptal – Austria	11 €	68 €
Ruinart Rosé ○ Champagne – France	26 €	180 €

APERITIF & SIGNATURE DRINKS

Earl Grey Vodka Gimlet 16 €
Earl Grey-Infused Vodka | Lime Juice | Lime

Gibson 16 €
Gin | Dry Vermouth | Marinated Pearl Onions

Kolja 16 €
Aperol | Lillet Blanc | Lime Juice | Lemon

Lav'a Belle Champagne 22,5 €
Lavender | Champagne |
Dry Vermouth | Cointreau

Austrian NOgroni 18 €
Gin | Rowanberry Bitters | Vermouth | Orange

Cosmo Highball 14,5 €
Vodka | Cranberry-Rosemary Lemonade |
Lemon | Rosemary

SPRITZ

Basil Spritz 13,5 €
Sparkling Wine | Basil-Ginger-Soda | Lemon | Ginger

Bellini
with Sparkling Wine 12 €
with Champagne 22,5 €

Clementini SIGNATURE DRINK
with Sparkling Wine 12 €
with Champagne 22,5 €

Coburg Spritzer 13 €
Sparkling Wine | Hibiscus | Soda | Thyme

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 „BLÅ“ 11 €
Flavours: White & Green Tea | Jasmine | Chamomile | Citrus

Virgin Sbagliato 9 €
NA-Vermouth | Bitter | Soda | Orange

Electric Movement 9,5 €
Raspberry | Cornelian Cherry | Lemon | Ginger Beer

Dream of Provence 13 €
Lavender | Sparkling Tea | Lemon

NON ALCOHOLIC DRINKS

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** **0,75 l**	4,5 € 8,5 €

BEER

Ottakringer [A] „Wiener Spezial“ Draft	0,2 l 0,3 l	4,5 € 5,5 €
Pils [A]	0,33 l	6 €
0 Komma Josef [A] Non Alcoholic	0,33 l	5,5 €
Brauwerk [A] „Sunbeam“ Belgian Blond	0,33 l	6 €

WINES BY THE GLAS

WHITE WINE

	0,1 l	0,75 l
2025 Grüner Veltliner DAC ○ Ebner-Ebenauer | Weinviertel – Austria	6,5 €	38 €
2019 Grüner Veltliner "Lamm" ○ Bründlmayer | Kamptal – Austria	17 €	110 €
2024 Gemischter Satz "Nussberg" ○ Pedalones | Wien – Austria	9 €	55 €
2023 Riesling Gutswein ○ Schäfer-Fröhlich | Nahe – Germany	7,5 €	45 €
2020 Riesling Smaragd "Kalkofen" ○ Grabenwerkstatt | Wachau – Austria	23 €	148 €
2023 Sauvignon Blanc "Steinriegl" ○ Wohlmuth | Südsteiermark – Austria	9 €	55 €
2023 Chenin Blanc & Sémillon "Cartology" ○ Alheit | Walker Bay – South Africa	15 €	95 €
2023 Bourgogne Blanc ○ Cachat-Ocquidant | Burgundy – France	12 €	70 €
2020 Saint-Aubin 1er Cru "Le Charmois" ○ Marc Colin et Fils | Burgundy – France	24 €	155€

RED WINE

	0,1 l	0,75 l
2017 Blaufränkisch „Reihburg“ ○ Kopfensteiner | Südburgenland – Austria	13 €	78 €
2017 "Peccatum" (BF|CS|ME) ○ Leberl | Leithaberg – Austria	12,5 €	75 €
2022 Bourgueil "Lieux-dits" (Cabernet Franc) ○ Domaine du Bel Air | Loire – France	11 €	70 €
2021 Hautes-Côtes de Nuits ○ Sylvain Cathiard | Burgundy – France	22 €	138 €
2016 Château Sociando-Mallet (CS|ME|CF) ○ Haut-Médoc | Bordeaux - France	17 €	105 €
2016 Châteauneuf-du-Pape Cuvée Réservée ○ Domaine du Pegau | Rhône – France	23 €	145 €
2019 Testamatta (Sangiovese) ○ Bibi Graetz | Tuskany – Italy	34 €	220 €

SÜßWEIN

	5 cl	0,375 l
2020 Beerenauslese "Coburg Selektion" ○ Kracher | Neusiedlersee – Austria	8 €	48 €
2001 Welschriesling TBA N°8 "Zwischen den Seen" ○ Kracher | Neusiedlersee – Austria	18,5 €	118 €

	0,1l	0,75 l
2019 Riesling Juffer Auslese Goldkapsel ○ Schloss Lieser | Mosel – Germany	18,5 €	118 €

COUVERT

Bread | Butter | Spread
7 €

MID-COURSES & SOUPS

Carabineros* B, G, O — 52 € * — 32 €
Carabinero Risotto
Flamed Carabineros | Chili & Kaffir Lime Oil

Agnolotti A, C, H, O — 32 € * — 22 €
OPTIONALLY VEGAN
Mushroom Broth
Sage | Hazelnuts

Consommé de Veau A,C,L,M,O — 19 €
Veal Consommé
Root Vegetable | Oxtail Dumplings

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 €
Veal Fillet Tartare | Tuna | Capers
Egg Yolk | Beurre Noisette

Pike-Perch D,G,O — 34 € * — 24 €
Red Cabbage | Buttermilk
Treviso | Apple

Pumpkin A, G VEGAN — 24 €
Pumpkin Mousse | Poppy Seeds
Winter Leaves & Crumble

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 Celeriac
H,L,M,O

Cognac Pepper Sauce
Crispy Potato
Nuts | Lovage

37 €

FISH

Cod
D, G

Kelp Butter Sauce
Bottarga
Samphire

44 €

Salmon Trout
A,D,G,L,O

Mussels
Parsley Butter Sauce
Caviar

40 €

SIGNATURE DISH

Poussin
G,L,M,O

Bacon | Hispi Cabbage
Sauce Royale & Pommes Mousseline

48 €

GAME

Venison
A, C, G, L, O

Pink-Roasted Saddle | Bitterballen
Beetroot & Sloe Gin Jus

49 €

STEAKS

Dry-Aged Beef Fillet
A,G

Onion Confit

52 €

Club Steak 400g
A,G

Onion Confit

74 €

SAUCES

Sauce Béarnaise M,O

Sauce Bordelaise L,M,O

Pepper Sauce G,L,O

SIDE DISHES BY YOUR CHOICE

9 € per Portion

Roasted Sweet Potato GA

Leaf Salad M,O

Brussle Sprouts G

Pommes Mousseline G

Chantanay Carrots GO

Triple-Cooked Fries A

DESSERTS

Rum Baba
A,C,G,O

Sabayone & Vanilla Ice Cream
Flambé with Rum

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

26 €

Coburg Mont Blanc
H, O

VEGAN

Chestnut Rice
Plum Compote & Sorbet

20 €

HOT DRINKS

TEA (JÄGERTEE)

7 €

Yin Zhen Silver Needle

Japan Sencha Uji BIO

China Lung Ching BIO

Jasmin Pearl Tea Dragon

Blütenzauber

Rosentraum

First Flush Darjeeling BIO

Assam Gold

Ceylon UVA Highland

Wiener Opern Melange

Coburg Special Edition

Earl Grey BIO

Chai

Formosa Dong Ding Oolong Sonnentanz

Nana-Minze

China Red Oolong

Kräutergarten

Kamillenblüten

Beerenkuss

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

FRUITS & VEGETABLES

Unfried
Krems

JAM

Staud's

Vienna, 16. District

MEAT

Meat Products Höllerschmid
Walkersdorf

COFFEE

Naber Coffee Factory
Vienna, 21. District

CHOCOLATE

Zotter Chocolate Factory
Riegersburg

HERB- & VEGETABLE RARITIES

Bauer Michi
Stetten

FISH

Eishken Estate Fishpond Cultivation
Radlberg

TEA

Jägertee
Vienna, 1. District

FRUIT JUICES

fruvi
Vienna, 23. District

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