

CHEESE FONDUE

OUR FONDUES
SERVED WITH BREAD, POTATOES
& DIPS.

SEASONED WITH WHITE WINE,
CHERRY BRANDY, NUTMEG,
PEPPER, AND GARLIC.

PLEASE NOTE: FONDUE MUST BE
PRE-ORDERED BY 12 PM.
BOOKABLE FROM 2 PERSONS

SWISS FONDUE G,M,O 20 pP.
Gruyère, hay milk cheese, and alpine cheese
with Riesling wine and a hint of cherry brandy.

TRUFFLE FONDUE G,M,O 40 pP.
Gruyère, hay milk cheese, and alpine cheese
with champagne and black truffle.

ADD-ONS
120g Beef Tenderloin 14
6 Organic Butterfly Shrimp 14

“TATARENHUT” 25 pP.
Beef, pork, fire potatoes, garlic bread with salad
and dips

CHEF’S FAVOURITE
Fondue & Tatarenhut in combination
min. 4 persons

EVENTS

SATURDAYS

WHITE NIGHT DINNER & MUSIC
from 6.30 pm
With DJ Joe T a on the decks, enjoy disco vibes and
house tunes. We also regularly invite live acts to make
the evening unforgettable. Put on your best party outfit,
dance to groovy DJ sounds, and enjoy champagne on
the dance floor. We’ll bring cool beats and chill vibes to
our hotel until midnight. Enjoy great drinks from our
bar team and more.
DRESSCODE: WHITE!

SCAN FOR MORE!



DRINKS

APERITIF

PERRIER-JOUET BRUT 0,1	16
DIRTY MARTINI London NO. 1, Dry Vermouth, Olive	14
NOZECO BRUT 0,1	6

WINE

2023 GRÜNER VELTLINER WHITE PEARL EDITION Bernhard Ott, Feuersbrunn, Wagram	48
2017/18 GRANDE CUVÉE D'OR Franz Schindler, Mörbisch, Neusiedlersee	180

NATURALWINE

2017 B1 BASALT (SB, GB, WB) Winery Krispel Straden	55
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DIGESTIF

RASPBERRY Siegfried Herzog	12
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CHARCOAL
GRILLED

MAIN

RINDERFILET 200 G	31
ENTRECÔTE 200 G	24
T-BONE “DRY AGED” 600-800 G PER 100G	8,5
RIB EYE „DRY AGED“ 200 G	26
PERLHUHNBRUST 250 G	15
BUTTERFLY GARNELEN 6 STK.	14
LACHSSTEAK 250 G	18

SIDES

FIRE POTATO  chopped chives chimichurri	5
GRILLED VEGETABLES 	6
TRUFFLE FRIES 	9

DIPS

BBQ DIP	
GUACOMOLE 	
CHIMICHURRI 	
HERB BUTTER	
TRUFFLE MAYONAISE	

AUSTRIAN
STYLE

WIENER SCHNITZEL FROM THE CALF	15
KAISERSCHMARREN with homemade plum	10

THURSDAY

APPETIZER

SOUP

MAIN COURSE

We serve our main course and 3 side dishes in a sharing style.

SWEETS

SALAD BUFFET

ARCTIC CHAR CEVICHE

Cucumber | Tomato | Ginger | Coriander | Blueberry

• OR

AVOCADO TARTARE

Lime | Mango | Tacos

TOMATO ESSENCE

Ricotta | Basil oil

• OR

CHESTNUT AND PARSNIP SOUP

Pomegranate-Parsley-Salsa

BEEF FLANK STEAK FROM THE CHARCOAL GRILL

Chimichurri

• OR

CHARCOAL-GRILLED OCTOPUS FROM THE CHARCOAL GRILL

Paprika aioli

• OR

RED CABBAGE TEMPURA

Carrot Hummus | Vegan Yogurt

SIDE DISHES



HERB COUSCOUS

Preserved Lemon | Mint

CREAMY CAULIFLOWER

Spring onions

BELL PEPPER

Parsley | Raisins

CRÈME BRÛLÉE

Sorbet | Berries

• OR

BAKED APPLE RINGS

Cinnamon and Sugar | Blueberry Sorbet

CHEESE FROM THE BUFFET

All prices include taxes.

Our products are carefully selected and 80% of them are organically grown. Our organic content is regularly checked by the Austria Bio Garantie inspection body (AT-BIO-301).