

# MENU

## SALMON TROUT

Salmon Trout with young Peas, Kohlrabi & Scottish Lovage ⑩⑪⑫  
2016 Vagüera, Campo y Alvar de Dios Hernández / El Maderal - Spanien

or

## CELERIAC

Young Celeriac with Summer Purslane, Walnut Leaf & Rose Iboza ⑩⑪⑫  
2017 Grüner Veltliner 'Steirereck Edition Vol. 4', Wachter-Wiesler / Deutsch-Schützen - Südburgenland

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## SUNFLOWER

Sunflower with Eggplant, Yogurt & Rosemary Blossom ⑩⑪⑫⑬  
2017 Lirac 'Comtesse Madeleine', Château de Montfaucon / Rhône

or

## BEANS

Bean Stew with Raisins, smoked Trout & Dill ⑩⑪  
2012 Riesling 'Vision' Smaragd, J. Högl / Viessling - Wachau

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## 'REINANKE'

'Reinanke' with Watermelon, Fennel & green Almonds ⑩⑪⑫⑬⑭  
2014 Viré-Clessé, Domaine Valette / Burgund

or

## PIKE - PERCH

Pike-perch with Cucurbits, Sweetcorn & Orange Gem Marigold ⑩⑪⑫⑬  
2015 Sauvignon Blanc 'Hochgrassnitzberg', E. & W. Polz / Spielfeld - Südsteiermark

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## MUSHROOM

Mushroom 'Beuschel' with Forest Perennial Rye & Mushroom Plant ⑩⑪⑫⑬  
2015 Priorat 'Muscat', Terroir al Limit / Priorat

or

## SUMMER SQUASH

Summer Squash with Boiled Beef, 'Weinviertel' Kiwi & Pepperwort ⑩⑪  
2016 Traminer 'Profund', Herbert Zillinger / Ebenthal - Weinviertel

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## CABBAGE

Pointed Cabbage with Milk-Fed Veal Shank, Chanterelles & Hyssop ⑩⑪  
2012 Blauer Zweigelt 'Graf', Maria & Sepp Muster / Schlossberg - Südsteiermark

or

## PIGEON

Pigeon with Pom Pom Blanc, Apple & 'Marchfeld' Artichokes ⑩⑪⑫⑬⑭  
2011 Fuori serie MMXI (Vernatsch), Pranzegg - Martin Gojer / Bozen - Südtirol

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## SELECTED CHEESES FROM OUR MEIEREI ⑩

NV Macvin du Jura, Domaine Labet / Jura

or

## REFRESHMENT

Comb Honey with Coconut Water, Buckwheat & Pollen ⑩⑪⑫  
NV Junmai Daiginjo 'Honrye', Brauerei Tedorigawa Yoshida / Ishikawa - Japan

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## SWEET CORN

Sweet Corn with Tamarillo, Geranium & Nasturtium ⑩⑪⑫⑬  
2011 Jurançon 'Cuvée de Marie-Kattalin', Domaine de Souch / Jurançon - Southwest France

or

## APRICOT

Apricot with Soya, Pineapple Sage & fermented Honey - served for 2 ⑩⑪⑫⑬  
2017 Grüner Veltliner 'Loibner Auslese', E. Knoll / U.-Loiben - Wachau

**6-COURSE-MENU** 149

with beverage pairing (1 glass per course) +88

**7-COURSE-MENU** 165

with beverage pairing (1 glass per course) +98

# LUNCH AT STEIBERBECK

**SMOKED EEL** with young Carrots, Kale & Meyer Lemon ①②③④ 42

Beets Diversity with **TIGER TROUT** & Eucalyptus ③ 36

**WILD BOAR'S HEAD** with 'Purple Haze' Carrots, Pineapple, Tardivo Radicchio & Buckwheat ①②③④ 36

**CHAR** with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ②③ 42

**BROCCOLI & YOUNG PEAS** with Apricot & Chupetinho ①②③④ 36

**VIENNESE WEDDING SOUP** Beef Consommé with  
Traditional Viennese Condiments ①②③④⑤ 18

**ARTICHOKE & CELERIAC** with Gooseberry & Black Trumpet Mushrooms ① 42

'REINANKE' with Watermelon, Fennel & green Almonds ②③④⑤⑥ 42

**CRAYFISH** with Tomatoes, Monarda & Olive Herb ②③④⑤⑥ 52 (Menu suppl. +6)

**EGGPLANT** with Elderberry, Forest Mushrooms & Water Leaf ③④⑤ 38

**VEAL 'BEUSCHEL'** with Chive Dumpling & Majoram ①②③④⑤⑥ 22

**STYRIAN BEEF GULASH** with White Bread Leek Roulade ①②③④ 24

Stuffed „Hamik“ **PEPPER** with Tomatoes & red Parsley ⑤ 38

'Attersee' **PIKE** with Courgette Flower, salted Capers & Salad Burnet ①②③④ 48

**CATFISH** 'Gulash' with Calamansi, Medlar & Kamut ①②③④ 48

**STURGEON** Sturgeon with Eggplant, Daylily & Watercress ②③④⑤ 55 (Menu suppl. +6)

'WIENER SCHNITZEL' from Milk-Fed Veal with Parsley-Potatoes ①②③ 32

**VENISON** with Artichokes, Porcini Mushrooms & Dulse ①②③④ 48

'Pogusch' **LAMB** with Pumpkin Variety, Mung Beans & Peach ③④⑤⑥ 44

**VEAL KIDNEY** with Watercress, New Potatoes & Sea-buckthorn ③④ 44

**QUAIL, SPINGCHICKEN & PIGEON** with Broccoli & Pepperoncini ③④  
serves 2 – per Person 48

**SELECTED CHEESES** from our **MEIEREI** ③

**STRAWBERRY & PEACH** with Emmer, Almond & Basil ③④ 24

Crispy **CRÊPES** with Japanese Medlar, Violets & Medlar Kernel Ice-cream ①②③ 20

**SHISO** with Poppy Seeds, Geranium & Gooseberries ①②③ 22

**POPPY-SEED NOODLES** with Damson Ice-cream ①②③ 20

**JAVA COFFEE** with Yellow Dates, Plums & Cinnamon Flowers ①②③ 22

**BUCKWHEAT SOUFLÉ** with Viennese Figs, Gooseberries & Cola Herb ①②③ 24  
(25 min.)

## ALLERGY INFORMATION

①–Gluten / ②–Crustacean / ③–Eggs / ④–Fish / ⑤–Peanut / ⑥–Soya / ⑦–Milk / ⑧–Nuts  
⑨–Celeriac/ Celery / ⑩–Mustard / ⑪–Sesame / ⑫–Hydrogen Sulfide / ⑬–Lupin / ⑭–Molluscs

**LUNCH-MENU 4-COURSES** 105  
with cheese and/or dessert

**LUNCH-MENU 5-COURSES** 125  
with cheese & dessert

**COUVERT** 7,5