

MENU

PUNTARELLA

Puntarella with Physalis & Chervil Root ©①
2016 Grüner Silvaner, Klaus-Peter Keller / Rheinhessen - Germany

or

AMUR CARP

Amur Carp with Fennel, Sea Buckthorn & Viennese Malt ④③②①
2022 Grüner Veltliner 'Projekt Cement', Schloss Esterhazy / Trausdorf - Burgenland

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POINTED CABBAGE

Pointed Cabbage with Short Rib, Jelly Ear Mushroom & Soave Chili ©①
2012 Riesling 'Schütt' Smaragd, Knoll / U.-Loiben - Wachau

or

POM POM BLANC

Pom Pom Blanc with Corn, Pomelo & white Alba Truffle ④③ (+25)
2019 Vitovska, P. Vodopivec / Venezia Giulia - Italy

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ALPINE CHAR

Alpine Char with Pumpkin, Calamansi & Nasturtium ④③②①
2018 Sauvignon Blanc 'Steinbach-Steinfass', Lackner-Tinnacher / Gamlitz - Styria

or

TENCH

Tench with Kale, Golden Beets Kombucha & Parsley ④③②①
2016 Chardonnay, Obrecht - Weingut zur Sonne / Graubünden - Switzerland

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PHEASANT

Pheasant with Red Cabbage, Parsley Root & Lovage ©①②
2021 Beaujolais Cru 'Morgon', Domaine Lapierre / Burgund - France

or

CALF'S LIGHTS

Calf's Lights with Plum, Potatoes & Watercress ©①
2016 Vin Jaune (Savagnin), Domaine des Cavarodes / Jura - France

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FAWN

Fawn with Flower Sprouts, Service Berries & Sea Buckthorn ④③②
2015 Rosso Riserva (Sangiovese), Colombaia / Toscana - Italy

or

WILD DUCK

Wild Duck with Radicchio, Uhudler & Chinese Mint Shrub ④③②①
2005 Cahors 'Le Sid' (Malbec), Cosse et Maisonneuve / Cahors - France

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SELECTED CHEESES FROM OUR MEIEREI ©

1982 Rivesaltes Ambré '36 ans d'élevage en barrique', Parcé Freres / Roussillon - France

or

REFRESHMENT

Cranberry Sorbet with Pine Rosemary & Boskop Apple ©①
Frauenpower Vol. 4 (Dornfelder, Sylvaner), Alanna Lagamba-Martin Wörner / Rheinhessen - Germany

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QUINCE

Quince with Christmas Stollen, Saffron & Lemon ④③②①
2017 Gelber Muskateller 'Stradener Rosenberg' TBA, Frauwallner / Straden - Styria

or

PUMPKIN

Melonnette Jaspée Pumpkin with Physalis, Orangeade & Grey Poppy Seed ④③②
2011 Rotgipfler-Zierfandler Beerenauslese, Freigut Thallern / Gumpoldskirchen - Thermenregion

6-COURSE-MENU 205
with wine pairing (1 glass per course) +105

7-COURSE-MENU 225
with wine pairing (1 glass per course) +120

LUNCH AT STEIBERBECK

CARP with Fennel, Sea Buckthorn & Viennese Malt ④③③④ 42

PUNTARELLA with Physalis & Chervil Root ③④ 42

CHAR with Beeswax, Yellow Carrot 'Pollen' & Sour Cream ③③ 46

WILD BROCCOLI with King Trumpet Mushrooms, Radish & Calamansi ③④④ 39

VIENNESE WEDDING SOUP Beef Consommé with
Traditional Viennese Condiments ④③③③④ 24

POINTED CABBAGE with Short Rib, Jelly Ear Mushroom & Soave Chili ③④ 39

CAVIAR & LENTILS with Banana & Bacon ④④④ 65 (Menu Suppl. +15)

PHEASANT with Red Cabbage, Parsley Root & Lovage ③④③ 42

ALPINE CHAR with Pumpkin, Calamansi & Nasturtium ④③④④ 46

Veal '**BEUSCHEL**' with Chive Dumpling & Majoram ④③③③④④ 32

Styrian Beef **GULASH** with White Bread Leek Slice ④③③④ 32

LEEK HEART with Romaine Lettuce, Orange Blossom & Salted Apricot ③④④④④ 44

AMUR CARP with Eggplant, young Coconut, Groundcherries & Anise Hysop ③③④④ 52

STURGEON with Gin infused Cornel Cherries, Cauliflower, Romanesco & Pericon ④④④④④④ 58 (Menu Suppl.+6)

'**WIENER SCHNITZEL**' from Milk-Fed Veal with Parsley-Potatoes ④③③ 42

PAPRIKA CHICKEN with Butter Dumplings, Fennel & Wild Chervil ④③③④ 48

FAWN with Flower Sprouts, Service Berries & Sea Buckthorn ③③④ 58

WILD HARE with Black Trumpet Mushrooms, Kale & Berberis ③④ 58

SADDLE OF LAMB from our Farm at Pogusch with Kale Variety, Yacon & Risina Beans ③④ 58

SELECTED CHEESES from our **MEIEREI** ③

or

CRANBERRY SORBET with Pine Rosemary & Boskop Apple ③④ 20

VIENNESE FIGS with Chocolate, Fennel Pollen & Anise Hysop ④③③ 24

'**ALEXANDER LUCAS**' Pear with Beeswax, Whey & Buckwheat ③④ 24

QUINCE with Christmas Stollen, Saffron & Lemon ④③③④ 26

MELONNETTE JASPÉE PUMPKIN with Physalis, Orangeade & Grey Poppy Seed ④③③ 26

POPPY-SEED NOODLES with Damson Ice Cream ④③③ 26

ALLERGY INFORMATION

④–Gluten / ③–Crustacean / ③–Eggs / ④–Fish / ③–Peanut / ④–Soya / ③–Milk / ④–Nuts
④–Celeriac/ Celery / ④–Mustard / ④–Sesame / ③–Hydrogen Sulfide / ④–Lupin / ③–Molluscs

LUNCH-MENU 4-COURSES 135

with cheese and/or dessert

with beverage pairing (1 glass per course) +75

LUNCH-MENU 5-COURSES 155

with cheese & dessert

with beverage pairing (1 glass per course) +90

COUVERT 9,5