MENU

WATERMELON RADISH

Watermelon Radish with Shiitake, Buttermilk & Salad Burnet Ⓐ©ⒻⒼⒾⒶ

2023 Grüner Veltliner 'Projekt Granite', Weingut Esterhazy / Trausdorf a.d. Wulka – Burgenland

or

MILK-FED VEAL´S TONGUE

Milk–fed Veal's Tongue with Cress Root, Apricot & "Hirsch" Pear ⒶⒻⒼⒶ

2022 Xarel-Lo 'Deix', Joan Rubio / Penedès – Spain

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FENNEL

Fennel with Hempseeds, salty Figs & Lovage ⒶⒼ

2016 Gelber Muskateller 'Gamlitz', Sattlerhof / Gamlitz – Styria

or

WHITE ASPARAGUS

White Asparagus with Fig Leaf & Rhubarb ©Ⓖ

2020 Pinot Blanc 'Steinweingarten', Georg Prieler / Schützen am Gebirge – Burgenland

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EEL

Eel with pointed Cabbage, Spruce Tips & Pepperoncini ⒹⒼⒾ

2023 El Carner (Grenache Gris, Macabeu), Matassa – Tom Lubbe / Roussillon – France

or

PIKE

Pike with Sweet Potato, Lemon Thyme & Rosa Bianca ⒶⒹⒼⒾ

2022 Savagnin 'Prémice', Dolomies – Célline et Steve Gormally / Jura – France

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PIGLET´S TAIL

Piglet´s Tail with Swiss Chard, Shiso & Black Currant ⒶⒶ

2023 Barley Wine 'HORTA – Barrel Aged', Bevog Brewery / Bad Radkersburg – Styria

or

OYSTER MUSHROOMS

Black Pearl Oyster Mushrooms with Blood Orange, Chervil Root & Puntarella ⒼⒾ

2019 Urwerk 'S', E. Triebaumer / Rust – Burgenland

|

BEEF SHOULDER

Boiled Beef Shoulder with Pepperwort, Nasturtium Blossom & Horseradish ⒶⒼⒾⒶ

2015 St. Laurant 'Holzspur', Johanneshof Reinisch / Tattendorf – Thermenregion

or

KID GOAT

Kid Goat Shoulder with young Peas, Rhubarb & Salad Burnet ⒶⒼⒼⒾ

2021 Lousas 'Viñas de aldea', Bodega Envinate / Ribeira Sacra – Spain

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SELECTED CHEESES FROM OUR MEIEREI Ⓖ

2018 Marsala 'Vigna la Miccia– Superiore Oro Riserva', Marco de Bartoli / Sicily – Italy

or

BITTERORANGE

Bitterorange of Schönbrunn Palace with Buttermilk, Comb Honey & Bee Pollen Ⓖ

NV Blossom Honey Met, Landesgut Warth / Warth – Lower Austria

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PEAR

Williams Pear with Anise, Service Berry & Chocolate ⒶⒼⒾ

2016 Riesling 'Zeltlinger Sonnenuhr' Auslese, Joh. Jos. Prüm / Mosel – Germany

or

RHUBARB

Rhubarb with Gooseberry, Tigernut & Sorrel ©Ⓖ

NV Sake Junmai Rosé, Amabuki / Saga – Japan

We ask for your understanding that we only offer our Steirereck set menu by the table.
A surcharge may be added in case of changes to the menu.

6–COURSE–MENU 245

with wine pairing (1 glass per course) +115

7–COURSE–MENU 265

with wine pairing (1 glass per course) +130

À LA CARTE

MOUNTAIN TROUT
Mountain Trout with Sweet Potato, Grapefruit & Sugar Melon
Ⓓ Ⓖ 54

CHAR
Char with Beeswax, Yellow Carrot 'Pollen' & Sour Cream
Ⓓ Ⓖ 58

MILK-FED VEAL´S TONGUE
Milk–fed Veal's Tongue with Cress Root, Apricot & "Hirsch" Pear
Ⓐ Ⓕ Ⓖ Ⓝ 54

WATERMELON RADISH
Watermelon Radish with Shiitake, Buttermilk & Salad Burnet
Ⓐ Ⓒ Ⓕ Ⓖ Ⓛ Ⓜ 52

WHITE ASPARAGUS
White Asparagus with Fig Leaf & Rhubarb
Ⓒ Ⓖ 54

CAVIAR & LENTILS
Caviar & Lentils with Banana & Bacon
Ⓓ Ⓕ Ⓗ 75

PIKE
Pike with Sweet Potato, Lemon Thyme & Rosa Bianca
Ⓐ Ⓓ Ⓖ Ⓛ 62

OYSTER MUSHROOMS
Black Pearl Oyster Mushrooms with Blood Orange, Chervil Root & Puntarella
Ⓖ Ⓛ 56

LEEK HEART
Leek Hearts with Romaine Lettuce, Orange Blossom & Salted Apricot
Ⓖ Ⓗ Ⓛ Ⓜ Ⓞ 58

AMUR CARP
Amur Carp with Green Asparagus, Spring Herbs & Kumquats
Ⓐ Ⓒ Ⓓ Ⓖ Ⓛ 65

STURGEON
Sturgeon with Gin infused Cornel Cherries, Cauliflower, Romanesco & Pericon
Ⓐ Ⓓ Ⓕ Ⓖ Ⓗ Ⓛ 75

DUCK
'Schneebergland' Duck with Cabbage, Quince & Crosne
Ⓖ Ⓗ Ⓛ 68

KIDNEY
Kid Goat Kidney with Pointed Peppers, Nasturtium Root & Monk's Beard
Ⓖ Ⓛ 75

BEEF SHOULDER
Boiled Beef Shoulder with Pepperwort, Nasturtium Blossom & Horseradish
Ⓐ Ⓖ Ⓛ Ⓜ 75

KID GOAT
Kid Goat Saddle with Dandelion, Sweet Clover & Buddhas Hand Lemon
Ⓐ Ⓒ Ⓖ Ⓛ serves 2 - per Person 75

ALLERGY INFORMATION
Ⓐ–Gluten / Ⓑ–Crustacean / Ⓒ–Eggs / Ⓓ–Fish / Ⓔ–Peanut / Ⓕ–Soya / Ⓖ–Milk / Ⓗ–Nuts
Ⓛ–Celeriac/ Celery / Ⓜ–Mustard / Ⓝ–Sesame / Ⓞ–Hydrogen Sulfide / Ⓟ–Lupin / Ⓡ–Molluscs

COUVERT 9,5