

MENU

BEET VARIETY

Beet Variety with Poppy Seeds & 'Williams' Pear ①②
2021 Riesling 'Loibner Rothenberg', Pichler-Krutzler / O.-Loiben - Wachau

or

BOUCHOT MUSSELS

Bouchot Mussels with Carrot, Topaz Apple & Verbena ③④⑤⑥⑦
2019 Weissburgunder 'Stradener Rosenberg', Krispel / Straden - Styria

|

ASPARAGUS

White Asparagus with Fig Leaf & Rhubarb ③④
2019 Blanc 'Pierre Précieuse' (SB), Alexandre Bain / Loire - France

or

OYSTER MUSHROOMS

'Black Pearl' Oyster Mushrooms with Yuzu, Romain Lettuce & Lovage ④⑤⑥⑦
2022 Vino de Pasto 'La Escribana', Luis Pérez / Andalusia - Spain

|

GOLDEN TROUT

Golden Trout with Kohlrabi, Sweet Potato & Perilla ④⑤⑥
2019 Weisser Schiefer 'S', U. Schiefer / Welgersdorf - Burgenland

or

PIKE

Pike with young Spinach, Gooseberries & Fava Beans ④⑤⑥⑦
2019 Chablis 'Terroirs de Béro', Château de Béro / Burgundy - France

|

CALF'S LIVER

Calf's Liver with Hop Sprouts, Celery & Blue Fenugreek ④⑤⑥
2020 Fer de Sang (Fer Servadou), Nicolas Carmarans / Aveyron - France

or

CHICKEN & MORRELS

Chicken Drumsticks & Morrels with Semolina Dumpling & Bergamot ④⑤⑥⑦
2021 Contrada Tomassucci (Trebiano, Malvasia, Verdicchio), Contrada Contro - Andrea Polidoro / Marche - Italy

|

KID GOAT

Kid Goat Shoulder with Green Asparagus, Buttermilk & Medlar ④⑤⑥
2013 Blaufränkisch 'Ungerberg', Paul Achs / Gols - Burgenland

or

DUCK

'Schneebergland' Duck with Salsify, Meyer Lemon & Macadamia ④⑤⑥⑦⑧
2019 Barbera d'Alba 'Scudetto', Guiseppe Mascarello / Piemonte - Italy

|

SELECTED CHEESES FROM OUR MEIEREI ③

2013 Grüner Veltliner 'Herzogberg', Georg Nigl / Perchtoldsdorf - Thermenregion

or

REFRESHMENT

Elderflower-Buttermilk Ice Cream with Elderberry Compote & Mint ③④
2021 Pet Nat Rosé (Blauer Zweigelt), WeinSchach / Kamptal - Austria

|

PINE CONE

Pine Cone Chocolate with Pineapple & Tarragon ④⑤⑥⑦⑧
2011 Rotgipfler-Zierfandler Beerenauslese, Freigut Thallern / Gumpoldskirchen - Thermenregion

or

RHUBARB & PEACH

Rhubarb & Peach with Gooseberries & Pepperwort ③④
2020 Riesling 'Zeltinger Sonnenuhr' Spätlese, J.J. Prüm / Mosel - Germany

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

BOUCHOT MUSSELS with Carrot, Topaz Apple & Verbena ©ℓⓂⓄⓅ 42

BEET VARIETY with Poppy Seeds & 'Williams' Pear ℓⓂ 42

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

WILD BROCCOLI with King Trumpet Mushrooms, Radish & Calamansi ⓄⓂⓁ 39

VIENNESE WEDDING SOUP Beef Consommé with
Traditional Viennese Condiments ⓄⓄⓄⓄⓄ 24

WHITE ASPARAGUS with Fig Leaf & Rhubarb ⓄⓄ 39

CAVIAR & LENTILS with Banana & Bacon ⓄⓕⓂ 65 (Menu Suppl. +15)

CALF'S LIVER with Hop Sprouts, Celery & Blue Fenugreek ⓂⓄⓁ 42

GOLDEN TROUT with Kohlrabi, Sweet Potato & Perilla ⓄⓄⓄ 46

Veal **'BEUSCHEL'** with Chive Dumpling & Majoram ⓂⓄⓄⓄⓄⓂ 32

Styrian Beef **GULASH** with White Bread Leek Slice ⓂⓄⓄⓄⓁ 32

LEEK HEART with Romaine Lettuce, Orange Blossom & Salted Apricot ⓄⓂⓁⓂⓄⓄ 44

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

STURGEON with Gin infused Cornel Cherries, Cauliflower, Romanesco & Pericon ⓂⓄⓕⓂⓄⓂⓄⓁ 58 (Menu Suppl.+6)

'WIENER SCHNITZEL' from Milk-Fed Veal with Parsley-Potatoes ⓂⓄⓄ 42

PAPRIKA CHICKEN with Butter Dumplings, Fennel & Wild Chervil ⓂⓄⓄⓄⓁ 48

POGUSCH PORK with Sugar Peas, Monk's Beard & Ramson ⓄⓄⓂ 58

POGUSCH LAMB with Golden Beet, Chamomile & Butternut Squash ⓂⓄⓄⓁ 58

KID GOAT SHOULDER with Green Asparagus, Buttermilk & Medlar ⓂⓄⓄⓄⓁ 58

SELECTED CHEESES from our **MEIEREI** Ⓞ

or

ELDERFLOWER-BUTTERMILK ICE CREAM with Elderberry Compote & Mint ⓄⓄ 20

Einkorn **SOUFFLÉ** with Citrus Variety, Beets & Limoncello ⓂⓄⓄⓂ 24

'ALEXANDER LUCAS' Pear with Beeswax, Whey & Buckwheat ⓄⓂ 24

PINE CONE CHOCOLATE with Pineapple & Tarragon ⓂⓄⓄⓂ 26

POPPY-SEED NOODLES with Damson Ice Cream ⓂⓄⓄ 26

RHUBARB & PEACH with Gooseberries & Pepperwort ⓄⓄ 24

ALLERGY INFORMATION

Ⓜ—Gluten / Ⓞ—Crustacean / Ⓞ—Eggs / Ⓞ—Fish / Ⓞ—Peanut / ⓕ—Soya / Ⓞ—Milk / Ⓜ—Nuts
Ⓞ—Celeriac/ Celery / Ⓜ—Mustard / Ⓞ—Sesame / Ⓞ—Hydrogen Sulfide / Ⓞ—Lupin / Ⓞ—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