

WELCOME
above the rooftops of Vienna
at



creative Austrian-Mediterranean specialities
imaginative combinations of premium products
prepared and presented in accomplished perfection
breathtaking view over the city of Vienna

For your entire experience of indulgence with all senses.

Nicole Apflauer / Restaurant Manager

Gerasimos Kavalieris / Executive Chef





APERITIF

„Buena Vista“ – Schick-Cocktail

brandy . plum balm . Sherry Fino ° . Angostura Bitters
Austrian rosé sparkling wine °
13,50

| | | |
|------------------------------------------------------|-------|------|
| Bérêche & Fils Champagner ° . Reims – Marne – France | 0,1 l | 17,- |
| Brut ° . Diwald, Weinviertel/Niederösterreich | 0,1 l | 9,- |
| Giró Ribot Brut Rosado ° . DO Cava | 0,1 l | 8,50 |

WINE – BY THE GLASS

glass 0,1 l

MEDITERRANEAN WORLD

| | |
|------------------------------------------------------------------------------------|------|
| Sierra Cantabria 2017 ° . DOCa Rioja, 65% Sauvignon Blanc, 20% Viura, 15% Malvasía | 7,50 |
| Pinot Grigio Collio DOC 2018° Fruscalzo . Friaul | 7,- |
| Chablis AC 2018° Brocard . Burgund | 8,50 |
| Château de breuil . Cru Bourgeois 2015° Chateau Cissac Grezillac | 8,50 |
| Malagousia 2019° Gerovassiliou Estate . Epanomi | 7,- |
| Nemea Agiorgitikio 2017° Lantides Estate . Peloponnes | 7,- |

Austria

| | |
|---------------------------------------------------------------------|----------|
| Grüner Veltliner Bruch 2017 ° . Rainer Christ, Jedlersdorf/Vienna | 7,- |
| Rosé vom Zweigelt 2017 ° . Hagn, Mailberg / Lower Austria | 6,50 |
| Zweigelt Kieselstein 2018 ° . Preisinger, Burgenland | 7,- |
| Blaufränkisch Hochberg 2015 ° . Hans Iglar, Deutschkreuz/Burgenland | 7,- |
| Cuvée Beerenauslese Seewinkel 2014 ° . Velich, Apetlon | 5 cl 7,- |



MENU „Impressions“

APÉRO'S ^{A,C,D,E,F,G,L,M,O,R}

MOUNTAIN CHAR

Forono beet . cucumber . sour cream ^{C,D,G,L,M,O}
29,-

VIENNESE SNAIL

eel . cream-spinach . parsnip ^{A,C,D,F,G,L,O,R}
26,-

STYRIAN PIKE-PERCH

purple mustard . Chorizo . Beluga lentils ^{A,C,D,F,G,L,M,O}
38,-

QUAIL

walnut . celeriac . semolina strudel ^{A,C,F,G,H,L,O}
34,-

LABONCA SONNENSCHWEIN (sun-pig/free-range pig)

oyster mushroom . onions . soybean . greaves ^{A,C,F,G,L,O}
42,-

TYROLEAN CHEESE 12M.

Pecoraro Balsamic . cherry . spiced fruit loaf ^{A,C,G,H,O}
18,-

REFINED CHEESE

chutneys . honey nuts ^{G,H,M,O}
18,-

OR

PUMPKIN SEED OIL

white chocolate . pear . red wine-ice cream ^{A,C,G,H,O}
16,-

SWEET'S ^{A,C,G,H,O}

| | |
|--------------------------------------------|-------|
| 7-course meal per person | 98,- |
| selected beverage accompaniment per person | 59,50 |
| 5-course meal per person | 81,- |
| selected beverage accompaniment per person | 42,50 |
| 4-course meal per person | 69,- |
| selected beverage accompaniment per person | 34,- |
| Cover charge | 6,- |

Allergen information according to Codex recommendations: A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish / E: peanuts
F: soy / G: milk or lactose / H: edible nuts / L: celery / M: mustard / N: sesame / O: sulphites / P: lupines / R: molluscs



MENU „Expressions“

APÉRO'S A,C,D,E,F,G,L,M,O,R

GOOSE LIVER 2.0

apple . hibiscus . macadamia brioche A,C,G,H,O
34,-

CARABINERO

Beurre Blanc . Fennel Brandade . Alpine Caviar A,B,C,D,F,G,L,O
28,-

TURBOT

razor shell . artichoke . garlic A,C,D,F,G,L,O,R
38,-

CALF'S SWEETBREAD

butternut squash . salt lemon . Trahana A,C,F,G,L,O
32,-

“MOSTVIERTLER” DEER

cassis . hazlenut. ceps . red cabbage A,C,F,G,H,L,O
43,-

CAMPARI

elder berry . citrus fruits C,O
17,-

REFINED CHEESE

chutneys . honey nuts G,H,M,O
18,-

OR

“CHOCOLATE BAR”

peanut . blackberry . salted caramel A,C,E,G,H,O
16,-

SWEET'S A,C,G,H,O

| | |
|--------------------------------------------|-------|
| 7-course meal per person | 98,- |
| selected beverage accompaniment per person | 59,50 |
| 5-course meal per person | 81,- |
| selected beverage accompaniment per person | 42,50 |
| 4-course meal per person | 69,- |
| selected beverage accompaniment per person | 34,- |
| Cover charge | 6,- |



MENU „Fusion“ (vegetarian)

APPETIZERS ^{A,C,E,F,G,L,M,O}

FORONO BEET

cucumber . sour cream . “Belper Knolle” (Swiss cheese speciality) ^{C,G,L,O}

CELERY

velouté . spinach . cep ^{A,C,G,L,O}

TYROLEAN CHEESE 12M.

Pecoraro Balsamic . cherry . spiced fruit loaf ^{A,C,G,H,O}

ARTICHOKE

butternut squash . salt lemon . Trahana ^{A,C,G,L,O}

CAMPARI

elder berry . citrus fruits ^O

REFINED CHEESE

chutneys . honey nuts ^{G,H,M,O}

OR

GREEK YOGURT

fig . black nut . basil ^{A,C,G,H,O}

| | |
|--------------------------------------------|-------|
| 7-course meal per person | 91,- |
| selected beverage accompaniment per person | 59,50 |
| 5-course meal per person | 75,- |
| selected beverage accompaniment per person | 42,50 |
| 4-course meal per person | 69,- |
| selected beverage accompaniment per person | 34,- |
| Cover charge | 6,- |

Allergen information according to Codex recommendations: A: Gluten-containing grains / B: crustaceans / C: eggs / D: fish / E: peanuts
F: soy / G: milk or lactose / H: edible nuts / L: celery / M: mustard / N: sesame / O: sulphites / P: lupines / R: molluscs



CHEESE . DESSERTS

REFINED CHEESE

chutneys . honey nuts ^{G,H,M,O}
18,-

TYROLEAN CHEESE 12M.

Pecoraro Balsamic . cherry . spiced fruit loaf ^{A,C,G,H,O}
18,-

„CHOCOLATE BAR“

peanut . blackberry . salted caramel ^{A,C,E,G,H,O}
16,-

GREEK YOGURT

fig . black nut . basil ^{A,C,G,H,O}
15,-

PUMPKIN SEED OIL

white chocolate . pear . red wine-ice cream ^{A,C,G,H,O}
16,-

With your coffee:

SWEET'S ^{A,C,G,H,O}