GOOSE AT SPERLING

GOOSE GIBLET SOUP
with bread dumplings
Euro 12,00

Wine recommendation
Grüner Veltliner “Kirchpoint”
Weingut Gritsch, Spitz
1/8l Euro 7,00

1/4 CRISPY GOOSE
with red cabbage and potato dumplings
Euro 39,00

Wine recommendation
Zweigelt “Rubin Carnuntum”
Winery Markowitsch, Göttlesbrunn
1/8l Euro 6,50

CRÈME BRÛLÉE
with figs
Euro 11,00

Wine recommendation
Beerenauslese Cuvée
Winery Kracher, Illmitz
1/16l Euro 6,50

3-COURSE MENU
EURO 58,00



All prices include taxes and duties.

À LA CARTE

APPETIZERS

WARM ORGANIC SOURDOUGH WHEAT BREAD "JOSEPHINE"

with whipped salted butter
Euro 6,50

BEEF TARTARE

with pickled egg yolk, chives, Josephine bread and butter
Euro 25,00

PUMPKIN CRACKLING DUMPLINGS

with pumpkin chutney, jus and buttered breadcrumbs
Euro 18,50

TWO KINDS OF TROUT

Smoked and pickled, on lime kohlrabi and black tea stock
Euro 25,00

RISOTTO VENERE

with red grapes, fresh goat cheese and cress
Small €19.00
Large €24.00

BEETROOT

with peach, brioche, beetroot reduction and coconut-soy
Euro 18,50

VEGAN

SOUP

CLEAR BEEF SOUP

with sliced pancakes
Euro 8,50

SOUP OF THE DAY

Euro 8,50

All prices include taxes and duties.

MAIN COURSES

MELON-VISH

on swiss chard potatoes and Veurre Blanc
Euro 23,00

VEGAN

RIGATONI

with BBQ pumpkin, butternut squash cream and buttermilk
Euro 22,00

FRIED PIKEPERCH

with pearl barley, root vegetables, chorizo and miso beurre blanc
Euro 32,00

SOT L'Y LAISSE

The best cut of chicken, glazed, on pointed cabbage, black chickpeas, orange and cranberries
Euro 32,00

WILD BUTTER SCHNITZEL

with yellow beetroot sauce, green beans and sweet potato cubes
Euro 27,00

BRAISED OX CHEEK

with Manchego polenta, sea buckthorn and jus
Euro 30,00

VIENNESE SCHNITZEL MADE FROM VEAL

with potato salad
Euro 32.00

All prices include taxes and duties.

STEAK & BURGER

BEEF TENDERLOIN STEAK

with fries and jus
Euro 41,00

Add-On

1 piece pan-fried prawn
+ Euro 3,50

Hellfire Dip (habanero chili, sour cream, mayonnaise and tahini)
+ Euro 3,50

BEEF BURGER
(100% AUSTRIAN BEEF)

Juicy beef patty, medium grilled, in a brioche bun with
crispy bacon, melted cheddar, fresh tomato, and lettuce.
Refined with sriracha mayo, homemade ketchup
and caramelized onions.
Served with golden, crispy fries
Euro 21,00

SIDES

LEAF SALAD

with lemon–balsamic dressing
Euro 5,50

VEGAN

CRISPY TRUFFLE FRIES

with parmesan and truffle mayonnaise
Euro 8,00

HOUSE-MADE POTATO SALAD

Euro 5,90

CRISPY FRENCH FRIES

VEGAN

Euro 5,80

BUTTER VEGETABLES

Euro 7,50

All prices include taxes and charges

DESSERT

POACHED QUINCE

in spiced wine, nougat mousse, pine needle oil
and almond crumble
Euro 12,00

FRESH MINI SWEET YEAST DUMPLINGS

with vanilla sauce
Euro 12,00

TARTE DE POIRE

pear tarte with pistachio ice cream
Euro 12,00

ASSORTED CAKES AND TARTS

from our display cabinet
Euro 7,80

gluten free vegetarian

All prices include taxes and charges