



DESSERTS

NEW YORK CHEESECAKE berries vanilla cookie	14	CLASSIC CRÈME BRÛLÉE	8
WARM CHOCOLATE CAKE sour cream ice cream marinated berries	14	CHOCOLATE MOUSSE peanut salted caramel crumble	14
SORBET OR ICE CREAM	4		

DESSERTS IN A GLAS

ESPRESSO MARTINI	15,50	MAPLE OLD FASHIONED	18,50
AMARETTO SOUR	12,50	SKIN GIN & TONIC	19,90
NEGRONI SOUR	15,50	RIESLING BEERENAUSLESE Dr. Loosen, Mosel, Germany	0,187 l 45

SPIRITS

PISTACHIO, HERZOG Austria	2cl	14,50	SWISS PINE, HERZOG Austria	2cl	12,50
BEETROOT, HERZOG Austria	2cl	14,50	ROWANBERRY, PAUSCH Bavaria	2cl	11,50
SCHLOSSBRAND, SCHLOSS HALBTURN Austria	2cl	14	APPEL-RASPBERRY, HERZOG Austria	2cl	11,50

COFFEE AND TEA

ESPRESSO	3,10	ESPRESSO DOPPIO	5,10
TEA herbal earl grey fruit darjeeling rooibos green	5,50	CAPPUCCINO	4,10



HOT KITCHEN UNTIL 10:30 PM

DESSERTS UNTIL 11:00 PM



ZUM
GOLDENEN
KALB

FLAVOR COMPASS

#SEXYBEEF
& MORE



STARTERS

PUMPKIN CREAM SOUP ginger crème fraîche pumpkin seed lemon	12	CLASSIC CAESAR SALAD parmesan cheese croutons bacon	11
PIMIENTOS DE PADRÓN chipotle mayo sea salt	12	FRENCH ONION SOUP croutons gruyère cheese chives	15
BEEF TARTAR black garlic pickled red onion mustard seed	small 21 big 26	CANARD AU VIN duck green apple radish spinach	19
SALMON TARTAR cucumber avocado ponzu buttermilk dill wonton crisp	small 22 big 27	MARINATED BEETROOT AND CREAM CHEESE yellow and red beetroot goat cheese walnut potato	21

OYSTER SPECIAL

VEUVE CLICQUOT BRUT +3 ANCELIN FINE DE CLAIRE	0,1 l.	29
RUINART ROSÉ +6 ANCELIN FINE DE CLAIRE	0,375 l.	95
ANCELIN FINE DE CLAIRE APIECE lemon shallot vinaigrette		6,50

CLASSICS

PRIME RIBEYE STEAK US angus - 270g / ≈ 9 oz	59	SEA BREAM risotto savoy cabbage beurre blanc arctic char caviar	34
PRIME FILET STEAK australian angus - 200g / ≈ 7 oz	57	SPARERIBS FROM THE DUROC PIG coleslaw fries BBQ sauce	33
BRAISED VEAL CHEEK truffled mashed potatoes beech wood smoke roasted brussels sprouts	36	ROASTED HOKKAIDO PUMPKIN cauliflower pickled mushrooms onion jam hazelnut	27
CHEESEBURGER fries cheddar brioche bun burger sauce	28	TRUFFLE PASTA homemade truffle sauce fresh black truffle parmesan cheese	25



DRY AGED STEAKS

WE WILL TAKE YOU TO OUR AGING CABINET

BLACK & BLUE Roasted on the outside, cold and raw on the inside.	MEDIUM 53 - 56°C Slowly seared over low heat, with the center still slightly pink.
RARE 42 - 45°C Seared on the outside, raw on the inside.	MEDIUM WELL 59 - 63°C Cooked over medium heat, still appears bloody inside.
MEDIUM RARE 46 - 49°C Cooked to perfection, evenly pink from the outside to the inside.	WELL DONE 68°C + Fully cooked gray (Filet: only Butterfly cut) We do not take responsibility for this level of doneness.

OUR STEAKS ARE PREPARED ON THE HAJATEC CHARCOAL GRILL

SIDES

GRILLED BROCCOLINI	7	CREAMED CORN	7
TRUFFEL FRIES	14	BELL PEPPER RAGOUT	7
FRIES	6	BACON AND BEAN CASSOULET	8
TWICE BAKED POTATO	8	MAC AND CHEESE	9
SAUTÈED MUSHROOMS	8	MASHED POTATOES	7
MIXED SALAD	6	TRUFFELD MASHED POTATOES	10
SURF & TURF BLACK TIGER PRAWNS	14		

SAUCES

PEPPERCORN CREAM SAUCE	5	CHIMICHURRI	4
SAUCE BÉARNAISE	5	CAFÉ DE PARIS BUTTER	4
BBQ SAUCE	4	PORT WINE JUS	5

We place great importance on using only top-quality products in all aspects. Our carefully chosen farms and breeders, who ensure a sustainable and animal-friendly raising, have been supplying us for many years.

Regionality and seasonality are a great part of our philosophy, so we work hand in hand with ‚Resi am Markt‘ and purchase our vegetables directly from the Viktualienmarkt.