



DESSERTS

CHOCOLATE BROOKIE popcorn ice cream vanilla cream caramellsauce	15	CLASSIC CRÈME BRÛLÉE	8
YOGHURTMOUSSE nectarine crumble honey	14	STRAWBERRY TARTELETTE white chocolate hazelnut strawberry sorbet	15
SORBET OR ICE CREAM basil lemon vanilla daily special	4		

DESSERTS IN A GLAS

ESPRESSO MARTINI	15.50	DON JULIO PALOMA	15.50
ARDBEG SOUR	16.50	SKIN GIN & TONIC	19.90
GLEN LOVES ELDER	16.50	RIESLING BEERENAUSLESE 0,187 l Dr. Loosen, Mosel, Germany	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

CANARD AU VIN duck green apple radish spinach	21	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 whole grain bread radish fried onion cream chives	small 22 big 27	BAVARIAN TOMATOES AND BURRATA olives basil lemon focaccia	19
TUNA TATAKI avocado teriyaki sesame ginger wonton wasabi	small 23 big 28		

OYSTER SPECIAL

MOËT CHANDON IMPERIAL MINI +3 ANCELIN FINE DE CLAIRE	0,2 l.	35
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	ONTARIO SMOKED SALMON maplesyrup potato leek ragout champagne beurre blanc	35
PRIME FILET STEAK australian angus - 200g / ≈ 7 oz	57	SPARERIBS FROM THE DUROC PIG coleslaw fries BBQ sauce	36
BRAISED VEAL CHEEK roasted vegetable puree asparagus ragout morrel herb-onion vinaigrette	37	GLAZED POINTED CABBAGE grilled eggplant purre dried tomato pommegranat maccadamia nut	27
CHEESEBURGER fries cheddar brioche bun burger sauce pickled onion	28	TRUFFLE PASTA homemade truffle sauce fresh black truffle king oyster mushroom	26



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	GRILLED VEGETABLES	8
FRIES	6	BACON AND BEAN CASSOULET	8
POTATO GRATIN	9	MAC AND CHEESE	9
SAUTÈED MUSHROOMS	8	MASHED POTATOES	7
MIXED SALAD	5	TRUFFELD MASHED POTATOES	10

SURF & TURF

BLACK TIGER PRAWNS	14
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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.