



NEW YORK

Starters

BIO Sourdough Bread by Joseph Brot with Smoked Butter

Waldorf Salad (G, L, M, O)

Beef Tartare from Heifer (C, L, M)

Main Courses

T-Bone Steak (dry aged) approx. 8 min/side

with New York Style Potato-Salad (L, M, O)

Pork -Tomahawk Steak approx. 7 min/side

with Peanut-Cucumber-Salad (E, M, O)

„Surf & Turf“ approx. 4 min

with Corncobs

Beef Prime Rib approx. 7 min/side

with Grilled Root Vegetables (L)

Sous Vide Bavette approx. 4 min/side

with Ox Heart Tomato (O, L)

Sauces

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili / Fruity Ketchup / Garlic

Recommendation for Wine

Gritsch, Grüner Veltliner Smaragd Hochrain 2019, Wachau

Gabriele Scaglione, Barolo Passione di Re 2015, Piemont

Details regarding our wines you also find in our wine list.

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca



VEGGIE GRILL

All dishes are vegan, lactose and gluten free (bread on request)

Starters

Hummus with chickpeas and sesame oil (F,N)

Vegan bread-spread made from sun-dried tomatoes (F,N)

Main Course

Falafel Skewer (F,A) approx. 2-3 min/side
with cream of peas

Porto Bello (F,A) approx. 6 min
with vegan Mozzarella and vegan Meatballs

Baked sweet Potatoe (E,H) approx. 7-8 min
with Curry Cream

Baby Market Vegetables approx. 3 min/side

Sauces

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili / Fruity Ketchup / Garlic

Recommendation for Wine

*Atzberg, Grüner Veltliner Steilterrassen Smaragd 2018, Wachau
Leberl, Blaufränkisch Ried Reibühel 2017, Großhöflein*

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