



TRIEST

Starters

BIO Sourdough Bread by Joseph Brot with Tomato-Bell-Pepper-Relish (A, G, M)

Olives, Capers, Fumed Bottarga (G, O)

Smoked Trout on Rucola with Basil-Dressing (D, M, O)

Main Courses

Tuna Steak and Sauce Trieste approx. 4 min./side
with Pomegranate – Bell-Pepper – Couscous (D, N, O)

Sous-Vide Flanksteak approx. 4 min./side
with Baked Potato and Corncobs

Saltimbocca of Codfish approx. 5 min./side
with Corn Tender Wheat-Feta-Salad (A, D, M)

King-Prawn-Skewer approx. 4 min./side
With Tomato Cucumber Salad and Aioli (A, B, L, M, O)

Cured Bratwurst approx. 5 min./side
with Mediterranean Stir-Fry (A)

Sauces

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

Recommendation for Wine

Alphart, Chardonnay vom Berg 2020, Traiskirchen
Pöckl, ZW/M/CS Cuvée Admiral 2018, Mönchhof, Neusiedlersee

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 Reisbühel 2017, Großhöflein*

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