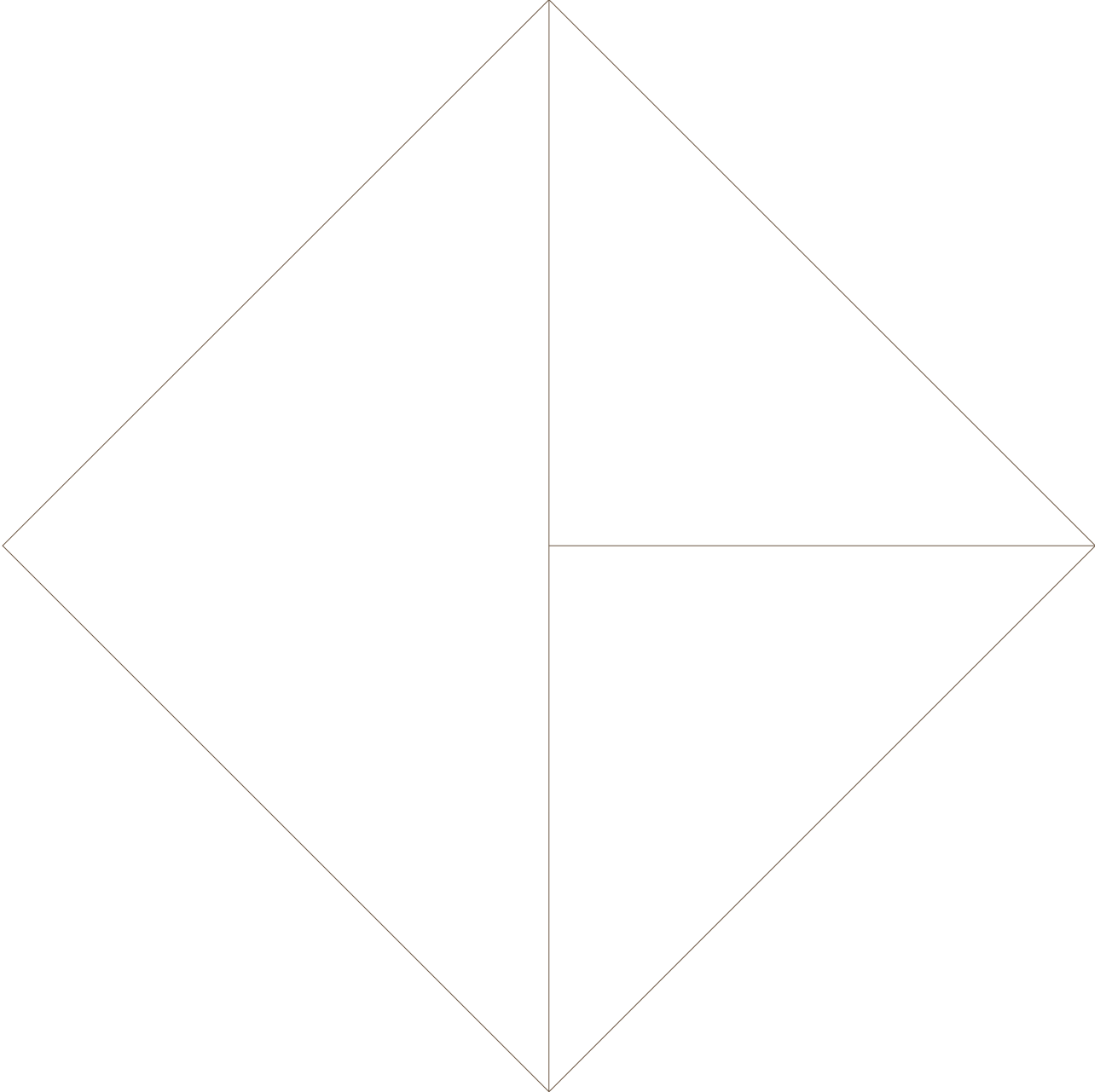
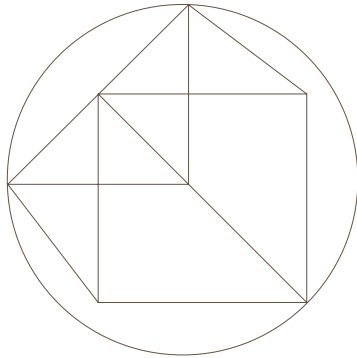


Meals  
and  
Drinks



# Dishes



Joseph Brot supplies the 'La Marianne'-bread, the rolls, organic croissants and rye bread. The ingredients are exclusively organic and regional.

We use regional products from organic farming and species-appropriate breeding.

8:00 AM to 2:30 PM

## BREAKFAST

|   |       |
|---|-------|
| <u>Georgian Breakfast:</u>  | 13,90 |
| baked yeast dough dumpling with a mozzarella cheese filling topped with a fried egg, cherry tomato salad with red basil dressing (ca. 20 min) <small>A, C, G</small>                  |       |
| <u>Oriental Breakfast:</u>  | 16,90 |
| Labne (yoghurt) with Za'atar in olive oil, hummus, smoked aubergine spread, soft cheese, tomato and cucumber tabbouleh with a poached egg and pita bread <small>A, C, G, N, L</small> |       |
| <u>Russian Breakfast:</u>   |       |
| Devilled egg with smoked salmon, pâté roll with tarragon, red beet salad and pancake with orange-walnut cream, bread and Mamont Vodka <small>A, C, D, G</small>                       |       |
| with Mamont vodka   | 18,90 |
| without vodka   | 15,90 |
| <u>Viennese Breakfast:</u>  | 15,20 |
| Ham, organic emmental cheese, soft boiled egg, housemade apricot and ginger jam or honey, two rolls, a croissant <small>A, C, G, H</small>  |       |
| Instead of one roll and jam a small portion of muesli with yoghurt is available optionally  | +1,60 |
| <u>Toasted "La Marianne" bread with ham, cheese, poached egg, shallot onions, arugula and adjika-dressing</u>   | 8,50  |
| <small>A, C, G</small>  |       |
| <u>Omelette or scrambled eggs with roasted sunflower seeds, avocado, fresh sprouts, rocket salad and smoked salmon</u> <small>C, D</small>  | 9,20  |
| <u>Omelette or scrambled eggs with pumpkin spread, king oyster mushroom, pumpkin seeds and pumpkin seed oil</u> <small>C, G</small>   | 8,90  |
| <u>Lamb Omelette or scrambled eggs with peppers, tomato, carrot, Arugula and ajika cream</u> <small>C</small>   | 9,20  |

|  |       |  |           |
|--|-------|--|-----------|
| <u>Two eggs sunny-side up with ham or bacon</u> <small>c</small>   | 7,20  | <u>Sundays Sirniki: Ukrainian Curd cheese fried with sour cream and coulis of berries</u> <small>A, C, G</small> | 8,70      |
| <u>Two eggs sunny-side up</u> <small>c</small>   | 5,20  | <u>Cake of the day</u>   | 4,90/5,90 |
| <u>Soft boiled egg with bread sticks roasted in butter</u> <small>A, C, G</small>  | 3,90  | please ask our staff   |           |
| <u>Baked croissant with ham, soft cheese and Chives with a poached one egg and lettuce</u> <small>A, C, G</small>                      | 10,20 |  |           |
| <u>Joseph's rye bread with avocado, poached egg, rocket salad and smoked salmon</u> <small>A, C, D</small>                             | 11,50 |  |           |
| <u>Hummus: chickpea spread with olives, vegetables sticks, served with pita bread (vegan)</u> <small>A, n</small>                      | 7,70  |  |           |
| <u>Brioche with poached eggs, spinach, roasted bacon and sauce Hollandaise</u> <small>A, n</small>                                     | 9,30  |  |           |
| <b>SWEET DISHES</b>  |       |  |           |
| <u>Muesli with yogurt, fresh fruits and buckthorn berry syrup</u> <small>A, G, H</small>   | 8,00  |  |           |
| <u>Fresh fruits and yogurt</u> <small>G</small>  | 6,50  |  |           |
| <u>Coconut rice pudding with roasted almonds and mixed stewed berries (vegan)</u> <small>H</small>                                     | 8,90  |  |           |
| <u>Coconut couscous with chia seeds, stewed limes and kiwis, pomegranate seeds and rose pepper</u> <small>A</small>                    | 7,10  |  |           |
| <u>Organic oatmeal with blueberries, banana, roasted almonds and maple syrup</u> <small>A, G</small><br>(vegan possible with oat milk) | 7,00  |  |           |
| <u>Blueberry sour cream pancakes with vanilla ice cream</u> <small>A, C, G, H</small>  | 8,90  |  |           |
|  |       | Serving of ham — 4,90  |           |
|  |       | Serving of grilled bacon — 3,90  |           |
|  |       | Serving of smoked salmon <small>D</small> — 6,50   |           |
|  |       | Serving of Emmental cheese <small>G</small> — 3,80   |           |
|  |       | Serving of butter <small>G</small> — 1,90  |           |
|  |       | Homemade apricot-ginger jam or honey — 1,90  |           |
|  |       | Pita bread <small>A</small> — 1,80   |           |
|  |       | One organic roll from Joseph <small>A, G</small> — 1,80  |           |
|  |       | Slice of Joseph's rye bread <small>A</small> — 1,50  |           |
|  |       | One slice of organic seed bread, gluten-free, vegan from Joseph <small>A</small> — 2,10                          |           |
|  |       | One portion of organic 'La Marianne' bread from Joseph <small>A</small> — 2,50                                   |           |
|  |       | One Croissant by Joseph <small>A, G</small> — 3,00   |           |

**STARTERS**

|   |                     |
|---|---------------------|
| <u>Carrots stuffed with walnut, onion, saffron and herbs (vegan possible)</u> <small>H, L</small>   | 6,80                |
| <u>Trio of spreads: Eggplant with tahini -yoghurt, Phalli with spinach-walnut, Hokkaido pumpkin and cream cheese</u> <small>A, G, H, N, O</small> | 8,50                |
| <u>Eggplant roll with walnut filling, fresh herbs, pomegranate seeds and bread (vegan)</u> <small>H, L</small>                                    | 7,90                |
| <u>Beetroot salad with parsley, coriander, dill and fillet of matie (young herring)</u> <small>C, D</small>                                       | 7,70                |
| <u>Pumpkin salad with apple, dried plums, roasted pumpkin seeds, smoked trout and salted lemon yogurt</u> <small>D, G, O</small> (from 3:30 PM)   | 9,80                |
| <u>Hummus with olives, vegetable sticks and pita bread (vegan)</u> <small>A, N</small>  | 7,70                |
| <u>Georgian salad with adjika sauce</u>   | 7,20                |
| <u>Khatschपुरi: yeast dough flatbread with mozzarella and soft cheese filling</u> <small>A, G</small>   | 9,00                |
| <u>Variety of antipasti for 2 persons or more (from 3:30 PM)</u>  | per person<br>16,50 |

**APPETIZERS**

|   |       |
|---|-------|
| <u>Winter salad: Mushrooms with mozzarella soft cheese filling, baby spinach and baby chard, walnut and pomegranate dressing (vegetarian)</u> <small>G, H, O</small> (from 3:30 PM) | 12,50 |
| <u>Fennel salad with goat cheese, Dates, pomegranate seeds, fresh herbs and sumac (vegetarian)</u> <small>G</small> (from 3:30 PM)  | 11,90 |
| <u>Quinoa salad with chicken fillet and walnut sauce</u> <small>H</small> (from 3:30 PM)  | 14,50 |
| <u>Beef tartar with adjika-cream, pickled pimp nuts, mustard veggies and toasted "La Marianne" bread</u> <small>A, C, G, M</small> (from 3:30 PM)                                   | 17,50 |

**SOUPS**

|   |      |
|---|------|
| <u>Soup of the day</u>  | 5,80 |
| <u>Red lentil soup with tahina-yogurt and pomegranate seeds</u> <small>G, L, N</small> (possible vegan) | 6,50 |

**DESSERTS**

|  |                     |
|--|---------------------|
| <u>Two kinds of crème brûlée with cardamom and lemongrass</u> <small>C, G</small>                                    | 9,00                |
| <u>Coconut panna cotta with sour cherry ragout and caramelized almonds (vegan)</u> <small>H</small>                  | 8,00                |
| <u>Lukewarm chocolate cake with fresh fruit and cardamom ice cream, 15 min</u> <small>A, C, G</small> (from 3:30 PM) | 9,50                |
| <u>Trio of Sorbets with pear, blood orange and sour cherry on a bed of fresh fruit (vegan)</u>                       | 8,50                |
| <u>Medok honey-walnut cake with caramelized condensed milk</u> <small>A, C, G, H</small>                             | 5,90                |
| <u>Homemade Brownies</u> <small>A, C, G, H</small>   | 5,50                |
| <u>Dessert variation for 2 or more people – 15 min (from 3:30 PM)</u>  | per person<br>14,50 |



## MAIN DISHES

Kwerebi: Georgian ravioli with potato and cheese filling, with sage butter (vegetarian, approx. 15 min) A, C, G 16,00

Lobio: Red bean stew with fresh herbs and pomegranate served with pickled cabbage, beetroot and cucumber and mchadi corn patties (vegan) L (from 3:30 PM) 16,70

Grilled eggplant with adjika paste, oriental mango yogurt and herb couscous A, G 17,00

Pita bread filled with roasted chicken strips and vegetables, served with a spicy adjika-dip A, C, G, L, M, N 16,70

Baked sweet potato with mushrooms and dried sour cherries on celery cream and marinated baby spinach (vegan) L (from 3:30 PM) 17,50

Fried salmon trout fillet in paprika vegetable broth and fregola sarda A, D, L (from 3:30 PM) 25,00

Khinkhali: Dumplings with meat filling (approx. 20 min) A, C 17,30

Shkmeruli: Pan fried chicken fillet in garlic sauce served with marinated baby spinach and potatoes G, L (from 3:30 PM) 19,50

Braised Lamb in red wine with caramelized quince, fresh herbs and creamy polenta A, G, L, O 22,50

A, G, L, O

## Side dishes

Creamy polenta G — 4,00

Leaf salad M, O — 5,90

Georgian salad with adjika dressing (vegan) — 7,20

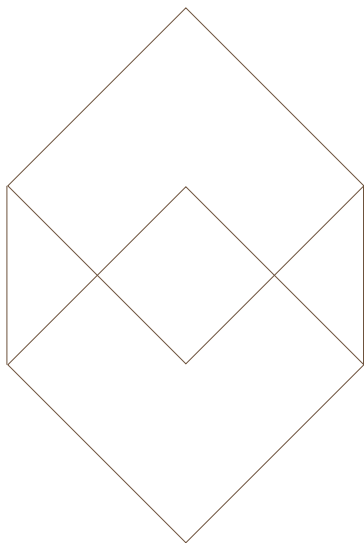
Pita bread A — 1,60

Slice of Joseph's rye bread A — 1,20

One portion of 'MARIANNE' from Joseph A — 2,50

Two slices of organic seed bread gluten-free, vegan from Joseph A — 4,20

# Getränke



## KAFFEE VON WILDKAFFEE RÖSTEREI\*

|  |       |
|--|-------|
| Espresso   | 2,80  |
| Kleiner Brauner  | 2,90  |
| Macchiato  | 2,90  |
|  |       |
| Doppelter Espresso                                     | 4,70  |
| Doppelter Brauner                                      | 4,80  |
| Verlängerter / Amerikano                               | 3,90  |
| Verlängerter Brauner                                   | 3,90  |
| Melange / Cappuccino                                   | 4,50  |
| Café Latte   | 5,00  |
| mit extra Shot   | +2,00 |
| Flat White   | 5,00  |
| <small>(doppelter Ristretto, geschäumte Milch)</small> |       |
|  |       |
| Melange / Cappuccino Haferdrink                        | 4,60  |
| Café Latte-Haferdrink                                  | 5,50  |
| Affogato mit Kardamomeis                               | 6,90  |

## HEISSE SCHOKOLADE

|  |      |
|--|------|
| Heiße Schokolade mit Milchschaum, Valrhona c | 4,90 |
| Heiße Schokolade Haferdrink                  | 5,10 |
|  |      |
| Bio Milch warm oder kalt 0,25 l              | 1,60 |
| Kinderkakao                                  | 2,60 |

## MATCHA

|                             |      |
|-----------------------------|------|
| Bio Matcha Latte Haferdrink | 5,80 |
| Bio Matcha Latte            | 5,60 |
| Heiße Zitrone               | 2,90 |

\*[auf Wunsch koffeinfrei]

alle Preise in Euro inkl. MwSt.

## TEE VON SCHÖNBICHLER

|                            |      |
|----------------------------|------|
| Tasse mit Beuteltee        | 4,50 |
| Assam Mangalam Schwarztee  |      |
| Bio Kamillentee            |      |
| Bio Sencha Grüntee         |      |
| Bio China Wuyuan Jasmintee |      |

|   |      |
|---|------|
| Kannentee                                   | 4,80 |
| Bio Pitta Blüten- und Kräutertee            |      |
| <small>(5 min ziehen lassen)</small>        |      |
| Bio Sanddorn, Früchtetee                    |      |
| <small>(5 bis 10 min ziehen lassen)</small> |      |
| Bio Nepal Himalaya View, Grüntee            |      |
| <small>(1,5 min ziehen lassen)</small>      |      |
| Bio China Schwarztee, Golden Yunan          |      |
| <small>(2 min ziehen lassen)</small>        |      |
| Bio China Weißer Tee, Fancy White Peony     | 4,90 |
| <small>(2 min ziehen lassen)</small>        |      |

|   |      |
|---|------|
| <u>Thé à la Menthe</u>                                    | 4,60 |
| Morokkanischer Bio Grüntee mit<br>frischer Minze & Zucker |      |

|                             |       |
|-----------------------------|-------|
| <u>Samowar</u>              | 19,00 |
| Tischsamowar für 4 Personen |       |

|  |      |
|--|------|
| wir empfehlen zum Samowar:   | 1,50 |
| Muraba, eingekochte Früchte Wassermelone<br>Walnuss, Feigen, Kornelkirsche |      |

## PICK-ME-UP-DRINKS

|   |      |
|---|------|
| <u>Bloody Mary</u>  | 9,50 |
| Vodka, Tomatensaft, Zitronensaft,<br>Worcestershire-Sauce, Tabasco,<br>Salz & Pfeffer, Sellerie |      |

|  |      |
|--|------|
| <u>Virgin Mary</u> (alkoholfrei)   | 6,50 |
| Tomatensaft, Zitronensaft,<br>Worcestershire-Sauce, Tabasco,<br>Salz & Pfeffer, Sellerie |      |

|   |      |
|---|------|
| <u>Breakfast Martini</u>  | 8,50 |
| Gin, Cointreau, Zitronensaft,<br>Orangenmarmelade, frischer Orangensaft |      |

|                                  |          |
|----------------------------------|----------|
| <u>Espresso Shot</u> ab 2 (5 cl) | 6,50     |
| Espresso, Vodka, Kaluha          | pro shot |

## ALKOHOLFREIE GETRÄNKE LIMONADEN

### HAUSGEMACHTE LIMO 0,5L 5,80

Zitronenmelisse-Limonade  
Lavendel-Limonade  
Saisonale Limonade (bitte nachfragen)

Kombucha Classic 0,25 l 4,70

### ORGANICS (100% Bio) 4,70

Simply Cola 0,25 l  
Viva Mate 0,25 l  
Bitter Lemon 0,25 l  
Ginger Ale 0,25 l  
Tonik Water 0,25 l

Red Bull 4,70  
Red Bull Sugarfree Dose

Thomas Henry Tonic Water 0,20 l 4,30  
Thomas Henry Ginger Beer 0,20 l 4,30  
Fentimens Rose Lemonade 0,27 l 4,70

Coca Cola/ Cola Light 0,33 l 4,00

Vöslauer, Mineral still / prickelnd 0,33 l 3,60  
Vöslauer, Mineral still / prickelnd 0,75l 6,50  
Soda 0,25 l / 0,50 l 2,20 / 4,50  
Soda Zitrone oder S. Holunder oder  
S. Himbeer\* 0,25 l (Jugendgetränk) 3,50  
Soda Zitrone oder S. Holunder oder  
S. Himbeer\* 0,5 l 4,90

### BIO NATURTRÜBE FRUCHTSÄFTE

Apfel von Hasenfit, 0,25L 4,70  
Apfel Karotte Rote Rübe von Hasenfit, 0,25 l  
Birne von Hoflieferanten 0,25 l

Säfte gespritzt 0,25 l 3,50  
Säfte gespritzt 0,5 l 5,10  
Säfte mit Leitungswasser 0,25 l 2,80  
Säfte mit Leitungswasser 0,5 l 4,70

Orangensaft frisch gepresst 0,125 l 3,50

### BIER VOM FASS STIEGL GOLDBRÄU, PILSNER URQUELL, COLUMBUS

Krügerl 0,5 l 4,90  
Seidl 0,3 l 4,10  
Pfiff 0,2 l 2,90

Radler, mit Almdudler 0,5 l 4,80  
Radler, mit Almdudler 0,3 l 4,00  
Alkoholfreies Bier 0,5 l 4,70

## CHAMPAGNER / PROSECCO / SEKT

Champagner Brut Premier Roederer, 87,00  
Frankreich

Bründlmayer Rosé Sekt, Österreich, Langenlois 49,00

Schlumberger Rosé Brut 6,90 /41,40  
Österreichischer Sekt g.U. Burgenland,  
Klassik

Prosecco Spumante Millesimato DOC Brut, 6,90 /41,40  
Terre dei Buth (Bio), Italien

Rosé Prosecco Spumante 6,90/41,40  
Terre dei Buth (Bio), Italien

Pet Nat Raza, Quinta da Raza, Vinho Verde 39,00

Crémant de Bourgogne Extra Brut, Rosé 6,70/40,20  
Frankreich, Clotilde Davenne

Crémant de Bourgogne Extra Brut, 6,70/40,20  
N.V. Frankreich, Clotilde Davenne

### SPARKLING APERITIFS

Weißwein gespritzt (Bio) 3,90

Aperol Sprizz mit Grünem Veltliner Weißwein 6,90  
Aperol Sprizz mit Prosecco 7,90  
Prosecco Leone

Hugo Prosecco 7,20  
Prosecco, Holunderblütensirup, Soda,  
Minze, Zitronescheiben

Hugo Prosecco Pepe 7,50  
mit Gurkensirup und Basilikum

Prosecco mit Kalamansisorbet 7,50

Bellini mit Pfirsich oder Dirndlmark 6,90  
Prosecco, Pfirsichmark/Dirndl

La Rose 6,90  
Prosecco, Fentimens Rose Limonade,  
Rosenblätter

Campari Soda 6,90  
Campari Orange mit frischem Orangensaft 8,50  
Campari Milano 8,50  
Campari, Antica Formula, Cranberry,  
Prosecco, Minze

Lillet Spritzer 7,90

Lillet, Holundersirup, Prosecco, Gurke  
Cointreau Fizz 6,90

Cointreau, Limettensaft, Soda  
Port o' Tonik 7,50  
Portwein/rosso/bianco

## LONGDRINKS

|   |       |
|---|-------|
| <u>Pimm's 6 cl</u><br>Organics Ginger Ale, Gurke,<br>Orange, Zitrone, Minze                 | 9,00  |
| <u>Gin Tonic</u> Hendrick's & Organics Tonic  | 10,50 |
| <u>Gin Tonic</u> Monkeys 47 & Thomas Henry Tonic  | 11,50 |
| <u>Gin Tonic</u> The Herbal<br>The Botanist Gin, Thomas Henry Tonic Water,<br>Rosmarinzweig | 11,50 |
| <u>Gin Tonic</u> Tanqueray 10 & Organics Tonic  | 9,50  |
| <u>Mamont</u> Siberian Wellness<br>Mamont Vodka, Soda, Zitronen                             | 11,50 |

## COCKTAILS ab 16:00 Uhr

|  |       |
|--|-------|
| <u>Negroni</u><br>Tanqueray No 10 Gin, Antica Formula, Campari   | 12,50 |
| <u>Marrakesh</u><br>Gin, Thé à La Menthe, Zitronenmelissensirup,<br>Zitronensaft, Minze                            | 12,50 |
| <u>Moscow Mule</u><br>Wodka/Gin, Organics Ginger Beer, Angostura,<br>Limettensaft, Gurkenschale                    | 12,50 |
| <u>Old Fashioned</u><br>Bulleit Bourbon Whiskey, Zuckersirup,<br>Angostura Bitter, Orangenzeste                    | 12,50 |
| <u>First Sin</u><br>Bourbon Whiskey oder Gin,<br>Frische Granatapfelsaft, Zuckersirup, Zitrone                     | 12,50 |
| <u>The Communist</u><br>Sloebeerry Gin, Orangensaft, Cherry brandy,<br>Zitronensaft                                | 11,50 |
| <u>Martini Dry</u> von Luis Buñuel<br>Tanqueray No. 10, Noilly Prat Wermut,<br>Angostura                           | 11,50 |
| <u>Bloody Mary</u><br>Wodka, Tomatensaft, Zitronensaft,<br>Worcestershiresauce, Tabasco,<br>Salz&Pfeffer, Sellerie | 10,50 |
| <u>Averna Sour</u><br>mit Soda und Zitrone   | 7,60  |

## PORTWEINE 5 CL

|  |      |
|--|------|
| <u>Madeira</u> 15 years old Malmsey<br>Blandy's, Madeira, Portugal | 6,10 |
| <u>Port Tawny</u> 10 Years old, Burmester,<br>Douro, Portugal      | 4,50 |
| <u>Port Ruby</u> Reserve Sotto Voce Burmester,<br>Douro, Portugal  | 4,10 |

## SHERRY 5 CL

|  |      |
|--|------|
| <u>Lustau</u> Pedro Ximenez San Emilio | 7,00 |
| <u>Lustau</u> Jarama Fino, very dry    | 7,00 |

## WERMUT 5 CL APERITIFWEINE

|   |      |
|---|------|
| <u>Carpano Antica Formula</u> , Milano,<br>Italien      | 6,00 |
| <u>La Quintinye Rouge</u> , Charente,<br>Frankreich     | 6,00 |
| <u>La Quintinye Extra Dry</u> , Charente,<br>Frankreich | 6,00 |
| <u>La Quintinye Bianco</u> , Charente,<br>Frankreich    | 6,00 |
| <u>Punt e Mes</u> , Turiner Region Italien              | 5,50 |
| <u>Noilly Prat Dry Vermouth</u> ,<br>Südfrankreich      | 6,00 |
| <u>Lillet Blanc</u> , Frankreich                        | 6,00 |
| <u>Pineau des Charentes</u>                             | 5,50 |



**WHISKY 4CL****Single Malt Scotch**

|  |       |
|--|-------|
| <u>Glenmorangie 12 y Nectar d'or</u>         | 11,00 |
| <u>Ardbeg 10 y Islay</u>                     | 12,00 |
| <u>Port Charlotte, Bruichladdich, Islay,</u> | 11,00 |
| <u>Glenfiddich 15 y</u>                      |       |

**Blended Malt**

|   |       |
|---|-------|
| <u>Monkey Shoulder, The Original,</u><br>Schottland     | 9,00  |
| <u>Hibiki Japanese Harmony, Kansai Region,</u><br>Japan | 16,00 |

**WODKA 4 CL / FL.0,70**

|  |                |
|--|----------------|
| <u>Mamont, Sibirien-Russland</u>       | 9,00 / 150,00  |
| <u>Stolichnaya Original, Russland</u>  | 7,00 / 110,00  |
| <u>Grey Goose, Frankreich</u>          | 10,00 / 150,00 |
| <u>Cîroc, Ultra Premium Frankreich</u> | 9,00 / 150,00  |

**GIN 4 CL**

|   |       |
|---|-------|
| <u>The Botanist Islay Gin, Schottland</u>             | 10,00 |
| <u>Hendrick's Gin, Schottland</u>                     | 9,00  |
| <u>Tanqueray No.10, England</u>                       | 8,00  |
| <u>Monkey 47 Dry Gin, Schwarzwald,</u><br>Deutschland | 13,00 |
| <u>Blue Gin, Reisetbauer Österreich</u>               | 8,00  |

**RUM 4 CL**

|  |       |
|--|-------|
| <u>Brugal, 1888 Dominikanischen Republik</u> | 12,60 |
| <u>Mount Gay Rum, Barbados</u>               | 10,60 |
| <u>Ron Zacapa, 23 y, Guatemala</u>           | 10,60 |

**BRANDY/COGNAC 4 CL**

|   |       |
|---|-------|
| <u>Sarajilashvili XO, Georgien</u>                | 18,00 |
| <u>Sarajilashvili VSOP, Georgien</u>              | 12,00 |
| <u>Cardenal Mendoza Grand Reserva,</u><br>Spanien | 9,00  |
| <u>Rémy Martin VSOP</u>                           | 10,00 |

**TEQUILA/MEXIKO 2 CL**

|                                    |                 |
|------------------------------------|-----------------|
| <u>Tequila 1800, Reposado</u>      | 5,00            |
| <u>Don Julio Añejo</u>             | 6,50            |
| <u>Clase Azul Tequila Reposado</u> | FL.0,7 / 250,00 |

**GRAPPA 2 CL**

|   |       |
|---|-------|
| <u>Grappa Moscato, Domenis, Friaul</u>    | 3,90  |
| <u>Grappa Riserva, Domenis, Friaul</u>    | 4,50  |
| <u>Berta Grappa Tre Soli Tre, Piemont</u> | 12,00 |
| <u>Chacha Fresh White</u>                 | 4,00  |
| <u>Cacha Oak Fusion</u>                   | 4,50  |

**EDELBRÄNDE 2 CL**

|  |      |
|--|------|
| <u>Pfau, Kärnten / Klagenfurt</u><br>Mostbirne                     | 5,50 |
| <u>Apfel vom Fass</u>  | 5,50 |
| <u>Ribisel</u>   | 5,50 |
| <u>Gölles, Steiermark / Riegersburg</u><br>Alte Zwetschke          | 7,00 |
| <u>Quitte</u>  | 7,00 |
| <u>Williamsbirne</u>   | 6,50 |
| <u>Reisetbauer, Oberösterreich / Axberg</u><br>Weingarten Pfirsich |      |
| <u>Kirsche</u>   | 8,00 |
| <u>Karotte</u>   | 8,00 |
| <u>Vogelbeere</u>  | 8,00 |

**ANISE 4 CL**

|                              |      |
|------------------------------|------|
| <u>Henri Bardouin Pastis</u> | 5,50 |
|------------------------------|------|

**KRÄUTER-BITTERS 4 CL**

|                     |       |
|---------------------|-------|
| <u>Nonino Amaro</u> | 6,50  |
| <u>Averna</u>       | 6,00  |
| <u>Cynar</u>        | 6,60  |
| <u>Aperol</u>       | 5,00  |
| <u>Campari</u>      | 5,50  |
| <u>EdelBitter</u>   | 10,00 |

# Selektion Weiß

Flasche  
0,75l

|   |       |
|---|-------|
| <u>2021 Grüner Veltliner Der Ott (Bio)</u><br>Bernhard Ott, Feuersbrunn                 | 47,40 |
| <u>2017 Grüner Veltliner SMA Kreutles</u><br>Emmerich Knoll, Loiben                     | 60,00 |
| <u>2021 Gelber Muskateller wild &amp; free</u><br>Michi Wenzel, Neusiedlersee-Hügelland | 35,40 |
| <u>2017 Chardonnay Gloria</u><br>Andi Kollwentz, Neusiedlersee-Hügelland                | 72,00 |
| <u>2022 Sauvignon blanc Gamlitz</u><br>Willi Sattler, Gamlitz                           | 36,60 |
| <u>2019 Zierfandler Mandel Höh'</u><br>Johann Stadlmann, Thermenregion                  | 50,00 |
| <u>2022 Wiener Gemischter Satz Rosengartel</u><br>Fritz Wieninger, Wien                 | 48,00 |

## **Amphora Weine aus Georgien**

100% Nature, bio, handmade, unfiltered, Orange

|  |       |
|--|-------|
| <u>2021 Tsiska Qvevriwein</u><br>Baia's Wine. Imeretien                            | 48,00 |
| <u>2015 Rkatsiteli, limited Reserve Qvevriwein</u><br>Tchotiaschwili. Kakhetien    | 48,00 |
| <u>2017 Chitistvala , Specially Botled Qvevriwein</u><br>Tchotiaschwili. Kakhetien | 83,00 |
| <u>2017 Mtsvane , Rcheuli Qvevriwein</u><br>Tchotiaschwili. Kakhetien (Limited)    | 48,00 |

## WEISSWEIN

Flasche  
0,75l

Glas  
1/8l

|   |       |      |
|---|-------|------|
| <u>2019 Goruli Mtsvane</u><br>Château Mukhrani - Kakhetien -<br>Georgien                                    | 36,60 | 6,10 |
| <u>2022 Gelber Muskateller (Bio)</u><br>Pia Wurzinger, Neusiedlersee  | 38,40 | 6,40 |
| <u>2022 Grüner Veltliner FASS4 (Bio)</u><br>Bernhard Ott - Feuersbrunn                                      | 41,40 | 6,90 |
| <u>2022 Riesling Terrassen</u><br>Günter Brandl, Zöbing   | 42,60 | 7,10 |
| <u>2022 Wiener Gemischter Satz</u><br>Ried Reissern, Roland Kroiss, Wien                                    | 51,60 | 8,60 |
| <u>2022 Sauvignon blanc</u><br>Toni Perner, Süd-Steiermark  | 41,40 | 6,90 |
| <u>2022 Gemischter Satz Kalkterrassen</u><br>Georg Prieler, Schützen am Gebirge,<br>Neusiedlersee-Hügelland | 41,40 | 6,90 |
| <u>2022 Grüner Veltliner Wagram</u><br>Thomas Schuster, Wagram  | 37,20 | 6,20 |
| <u>2022 Weissburgunder</u><br>Der Vollmondwein<br>Rainer Christ, Wien                                       | 37,20 | 6,20 |

# Selektion Rot

Flasche  
0,75 l

|  |       |
|--|-------|
| <u>2012 Blaufränkisch Goldberg</u><br>Georg Prieler, Neusiedlersee-Hügelland                     | 75,00 |
| <u>2017 Pinot Noir Kleiner Wald</u><br>Michi Wenzel, Neusiedlersee-Hügelland                     | 45,00 |
| <u>2019 Rosso e Nero</u><br>CS/Merlot/Blaufränkisch/Zweigelt<br>René Pöckl, Mönchhof             | 45,00 |
| <u>2016 Steinzeiler</u><br>Cabernet Sauvignon/Blaufränkisch/ZW<br>Andreas Kollwentz, Großhöflein | 56,00 |
| <u>2020 Xur</u><br>Zweigelt/Blaufränkisch/St. Laurent<br>Werner Achs, Neusiedlersee              | 50,00 |
| <u>2014 Ried Grädenthal, Premium Edition</u><br>Christian Fischer, Thermenregion                 | 48,00 |
| <u>2017 Saperavi, Rcheuli Qvevri</u><br>Tchotiaschvili. Kakhetien (Limited)                      | 50,00 |

## ROTWEIN

Flasche  
0,75 l

Glas  
1/8 l

|   |       |      |
|---|-------|------|
| <u>2018 Saperavi</u><br>Château Mukhrani - Kakhetien -<br>Georgien  | 41,40 | 6,90 |
| <u>2022 Zweigelt Goldberg</u><br>Werner Achs, Gols  | 41,40 | 6,90 |
| <u>2021 Blaufränkisch Rusterberg</u><br>Ernst Triebaumer, Rust  | 42,60 | 7,10 |
| <u>2018 Château de Rieufret</u><br>Graves, Bordeaux, Frankreich   | 51,00 | 8,50 |
| <u>2018 Feteasca Neagra</u><br>Corcova, Mehedinti, Rumänien   | 41,40 | 6,90 |
| <u>2020 Meandro</u><br>Touriga Nacional, Tinta Roriz,<br>Touriga Franca, Tinta Barroca,<br>Tinta Amarela, Quinta do Vale Meao,<br>Douro, Portugal | 41,40 | 6,90 |

## ROSE

Flasche  
0,75 l

Glas  
1/8 l

|  |       |       |
|--|-------|-------|
| <u>2022 Rosé St. Laurent/Pinot Noir</u><br>Hannes Haiden, Oggau    | 34,80 | 5,80  |
| <u>Rosé Vinha Real</u><br>Quinta da Lixa, Vinho Verde,<br>Portugal | 28,80 | 4,80  |
| <b>ROSE 0,75 l</b>   |       |       |
| <u>2022 Rosalie</u><br>Bernhard Ott, Feuersbrunn                   |       | 29,00 |
| <u>2017 Rose Qvevri</u><br>Gvant's Wine                            |       | 48,00 |

#### LEGENDE ALLERGENE

- A. Glutenhaltige Getreide (d.h. Weizen, Roggen, Gerste, Hafer, Dinkel, Kamut oder deren Hybridstämme) und daraus gewonnene Erzeugnisse
- B. Krebstiere und daraus gewonnene Erzeugnisse
- C. Eier und daraus gewonnene Erzeugnisse
- D. Fische und daraus gewonnene Erzeugnisse
- E. Erdnüsse und daraus gewonnene Erzeugnisse
- F. Sojabohnen und daraus gewonnene Erzeugnisse
- G. Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)
- H. Schalenfrüchte, d. h. Mandeln (*Amygdalus communis* L.), Haselnüsse (*Corylus avellana*), Walnüsse (*Juglans regia*), Kaschunüsse (*Anacardium occidentale*), Pekannüsse (*Carya illinoensis* (Wangenh.) K. Koch), Paranüsse (*Bertholletia excelsa*), Pistazien (*Pistacia vera*), Makadamianüsse und Queenlandnüsse (*Macadamia ternifolia*) und daraus gewonnene Erzeugnisse
- L. Sellerie und daraus gewonnene Erzeugnisse
- M. Senf und daraus gewonnene Erzeugnisse
- N. Sesamsamen und daraus gewonnene Erzeugnisse
- O. Schwefeldioxid und Sulfite in Konzentrationen von mehr als 10 mg/kg oder 10 mg/l, ausgedrückt als SO<sub>2</sub>
- P. Lupinen und daraus gewonnene Erzeugnisse
- R. Weichtiere und daraus gewonnene Erzeugnisse