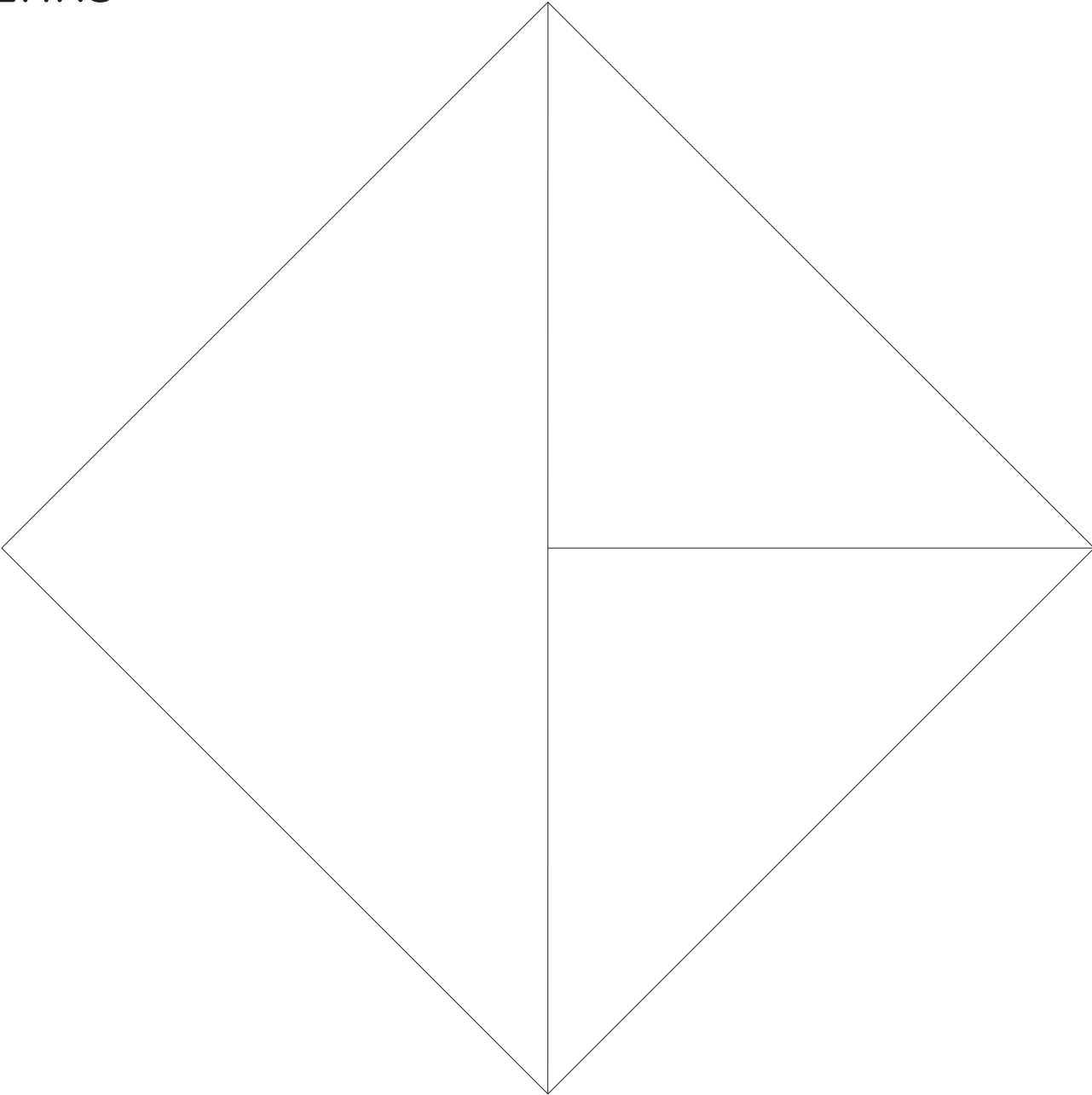
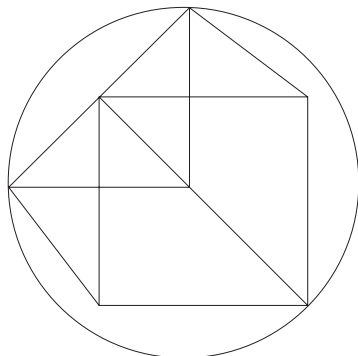


Meals
and
Drinks



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

Georgian breakfast: 13,90

Traditional georgian dish of baked bread, filled with a mozzarella filling, topped with egg yolk, served with a cherry tomato salad and red basil dressing (ca. 20 min) A, C, G

Oriental Breakfast: 16,90

Labne (yoghurt) with za'atar in olive oil, hummus, smoked Eggplant spread, soft cheese, tomato and cucumber tabbouleh, fried egg and pita bread

A, C, G, N,

Russian Breakfast:

Devilled egg with smoked salmon, pâté roll with tarragon, red beet salad and pancake with orange-walnut cream, bread and Mamont Vodka A, C, D, G, H

with Mamont vodka 18,90

without vodka 15,90

Viennese Breakfast: 15,20

Ham, organic emmental cheese, soft boiled egg, housemade apricot and ginger jam or honey, two rolls, a croissant A, C, G, H

Instead of one roll and jam a small portion of muesli with yoghurt is available optionally +1,60

Omelette with grilled chicken fillet, 9,20

guacamole, sesame seeds, and cilantro C, G, N

Georgian omelette

with soft cheese, mozzarella, fresh tomatoes, herbs, spring onions, basil oil, and pomegranate seeds C, G 8,90

Omelette

with grilled bell peppers, roasted cauliflower, saffron parsnip cream, and parsley C, G, 9,20

Two eggs sunny-side up 7,20

with ham or bacon C

Two eggs sunny-side up C 5,20

Soft boiled egg with bread 3,90
sticks roasted in butter A, C, G

Baked croissant with ham, 10,20
soft cheese and Chives
with a poached egg and lettuce A, C, G, O

Organic rye bread with guacamole, 12,50
poached egg, rocket and smoked
salmon (Gluten-free possible with
an additional charge) A, C, D, O

Hummus: chickpea spread 7,70
with olives, vegetables sticks,
served with pita bread
(vegan) A, O, O

Ansari Toast with smoked ham, 11,50
creamed brie, fried egg, sweet
potato chips, aioli dip and
leaf salad. A, C, G, O

SWEET DISHES

Muesli with yogurt, fresh fruits 8,00
and buckthorn berry syrup A, G, H

Fresh fruits and yogurt G 6,50

Coconut Milk Rice 8,90
with roasted cashews and berry
compote (vegan) H

Organic porridge with chia seeds,
coconut flakes, banana, fresh fruit, 7,00
roasted almonds and maple syrup A, G, H

Blueberry pancakes with fresh
fruit, orange and sea buckthorn 8,90
sauce and blueberry-vanilla
yogurt cream. A, C, G,

Sundays Sirniki: Ukrainian curd 8,70
cheese fried with sour cream and
coulis of berries A, C, G

Cake of the day 4,90/5,90
please ask our staff

Serving of ham — 4,90
Serving of grilled bacon — 3,90
Serving of smoked salmon O — 6,50
Serving of Emmental cheese G — 3,80
Serving of butter G — 1,90
Homemade apricot-ginger jam or honey — 1,90
Pita bread A — 1,80
One organic roll from Joseph A, G — 1,90
Slice of Joseph's rye bread A — 1,50
One slice of homemade organic buckwheat sourdough
bread (vegan) — 2,50
One portion of organic 'La Marianne' bread from
Joseph A — 2,50
One Croissant by Joseph A, G — 3,00

all prices in Euro incl. VAT

STARTERS

<u>Carrots stuffed with walnut,</u> onion, saffron and herbs (vegan possible) H, L	6,80
<u>Three types of spreads:</u> Eggplant with tahini yogurt, saffron parsnips, red bell pepper and walnut A, G, H, N	8,50
<u>Eggplant roll with walnut filling,</u> fresh herbs, pomegranate seeds and bread (vegan) H, L	7,90
<u>Red beet salad</u> with parsley, coriander, dill, freshly grated horseradish and herring fillet (from 3:30 PM) C, G, D	7,70
<u>Hummus with olives, vegetable</u> sticks and pita bread (vegan) A, N, O	7,70
<u>Georgian salad</u> with adjika sauce O	7,20
<u>Khatschapuri:</u> yeast dough flatbread with mozzarella and soft cheese filling A, G	9,00

FROM 3:30 PM

<u>Summer salad</u> with colorful tomatoes, mozzarella espuma, arugula, basil, oregano oil, lime dressing and roasted pine nuts G	13,50
<u>Fresh leaf salad</u> with pickled radishes, sweet tomatoes, seared goat cheese and pomegranate – optionally with tender chicken strips G, M, O	13,50 +2,00
<u>Fennel salad</u> with shrimp, grilled peaches, iceberg lettuce, lemon- walnut dressing, and pomegranate seeds B, H	14,90
<u>Quinoa-Blackberry salad</u> with chicken fillet and blackberry sauce on	14,50
<u>Tender Beef tartar</u> refined with truffle mayo, pickled pimperl and an onsen yolk, with toasted brioche A, C, G, M, O	17,50
<u>Variety of antipasti</u> for 2 people or more A, D, G, H, L, N, O	per person 16,50

SOUPS

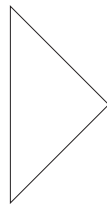
<u>Soup of the day</u>	5,80
<u>Red lentil soup</u> with tahina-yogurt and pomegranate seeds G, L, N (possible vegan)	6,50

DESSERTS

<u>Berry cake in a glass</u> with vanilla-orange cream on cognac sponge and fresh berries A, C, G	9,00
<u>Coconut panna cotta</u> with Berry Compote and Coconut Almonds (vegan) H	8,00
<u>Sorbets</u> Strawberries, Passion Fruit and Pomegranate (vegan)	8,50
<u>Medok honey-walnut cake</u> with caramelized condensed milk, A, C, G, H	5,90
<u>Cake of the day</u> please ask our staff	4,90/5,90

FROM 3:30 PM

<u>Warm Matcha Cake</u> accompanied by airy chocolate tofu mousse and aromatic yuzu and watermelon pearls –15 min F, A, C,	12,50
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MAIN DISHES

<u>Kwerebi:</u> Georgian ravioli with potato and cheese filling, with sage butter (vegetarian, approx. 15 min) A, C, G	16,00
<u>Lobio:</u> Red bean stew with fresh herbs and pomegranate served with pickled cabbage, beetroot and cucumber and pita bread (vegan) L	16,70
<u>Grilled eggplant</u> with adjika paste, oriental mango hummus cream and herb quinoa (vegan) n	17,00
<u>Pita bread</u> filled with roasted chicken strips and vegetables, served with a spicy adjika-dip A, C, L, n, O	16,70
<u>Khinkali:</u> Dumplings with meat filling (approx. 20 min) A, C	17,50
<u>Tschakapuli:</u> Lamb braised in white wine with tarragon, fresh herbs, soybeans, snow peas, and crempolenta G, L, O	22,50

FROM 3:30 PM

<u>Pan-fried Salmon</u> on a velvety ginger-carrot puree with bok choy and aromatic pickled baby carrots D	26,50
<u>Tschachokbili:</u> Chicken leg fried in fresh tomato sauce, fresh coriander, and fried onions Parsley Baby Potatoes G, L, n,	19,50
<u>Ajika-brushed King Oyster Mushrooms</u> on rustic shiitake puree, accompanied by creamy tahini yogurt G, n,	17,50

Side dishes

Creamy polenta G — 4,00

Leaf salad m, o — 5,90

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

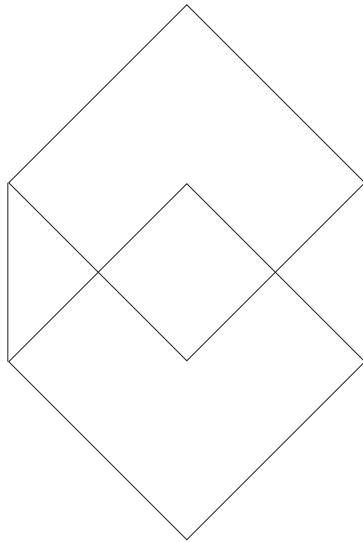
Pita bread A — 1,80

Slice of Joseph's rye bread A — 1,50

One portion of 'MARIANNE' from Joseph A — 3,00

One slice of homemade organic buckwheat sourdough bread, gluten-free, (vegan) — 2,50

Getränke



KAFFEE VON WILDKAFFEE RÖSTEREI*

Espresso	3,00
Kleiner Brauner	3,10
Macchiato	3,10
Doppelter Espresso	4,80
Doppelter Brauner	4,90
Verlängerter / Amerikano	4,00
Verlängerter Brauner	4,10
Melange / Cappuccino	4,80
Café Latte	5,20
mit extra Shot	+2,00
Flat White	5,30
[doppelter Ristretto, geschäumte Milch]	
Melange / Cappuccino Haferdrink	4,90
Café Latte-Haferdrink	5,50
Affogato mit Kardamomeis	6,90

HEISSE SCHOKOLADE

Heiße Schokolade mit Milchschaum, Valrhona	4,90
Heiße Schokolade Haferdrink	5,10
Bio Milch warm oder kalt 0,25 l	1,80
Kinderkakao	2,80

MATCHA

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

*[auf Wunsch koffeinfrei]

TEE VON SCHÖNBICHLER

<u>Tasse mit Beuteltee</u>	4,60
Assam Mangalam Schwarztee	
Bio Kamillentee	
Bio Sencha Grüntee	

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

<u>Thé à la Menthe</u>	4,70
Marokkanischer Bio Grüntee mit frischer Minze & Zucker	

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

wir empfehlen zum Samowar:	1,50
Muraba, eingekochte Früchte Wassermelone	
Walnuss, Feigen, Kornellkirsche	

PICK-ME-UP-DRINKS

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

<u>Virgin Mary</u> [alkoholfrei]	6,50
Tomatensaft, Zitronensaft, Worcestershire-Sauce, Tabasco, Salz & Pfeffer, Sellerie	

<u>Breakfast Martini</u>	8,50
Tanqueray No 10 Gin, Cointreau, Zitronensaft, Orangenmarmelade, frischer Orangensaft	

<u>Espresso Shot</u> ab 2 (5 cl)	6,50
Espresso, Mamont Vodka, Wiener Mokka	pro shot

ALKOHOLFREIE GETRÄNKE LIMONADEN

HAUSGEMACHTE LIMO 0,5L 5,90

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

Kombucha Classic 0,25 l 4,90

ORGANICS (100% Bio) 4,90

Simply Cola 0,25 l
Easy Lemon 0,25 l
Bitter Lemon 0,25 l
Ginger Ale 0,25 l
Tonik Water 0,25 l
Ginger Beer 0,25 l

Red Bull 4,90
Red Bull Sugarfree Dose

Fentimens Rose Lemonade 0,27 l 4,70

Cola Light 0,33 l 4,30

Vöslauer, Mineral still / prickelnd 0,33 l 3,70
Vöslauer, Mineral still / prickelnd 0,75l 6,80
Soda 0,25 l / 0,50 l 2,20 / 4,40
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 Hoflieferanten, 0,25 l 4,70
Birne von Hoflieferanten 0,25 l
Apfel Dirndl von Hoflieferanten 0,25 l
Traube Rot von Graf 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 / 0,25 l 3,70 / 7,00

BIER VOM FASS

STIEGL GOLDBRÄU, PILSNER URQUELL, COLUMBUS

Krügerl 0,5 l 5,30
Seidl 0,3 l 4,40
Pfiff 0,2 l 2,90
Radler, mit Almdudler 0,5 l 4,90
Radler, mit Almdudler 0,3 l 4,10
Alkoholfreies Bier 0,5 l 4,90

CHAMPAGNER / PROSECCO / SEKT

Champagner Brut Premier Roederer, 87,00
Frankreich

Bründlmayer Rosé Sekt, Österreich, Langenlois 49,00

Schlumberger Rosé Brut 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

Crémant de Bourgogne Extra Brut, Rosé 7,70 / 49,00
Frankreich, Clotilde Davenne

Crémant de Bourgogne Extra Brut, 7,70 / 49,00
N.V. Frankreich, Clotilde Davenne

SPARKLING APERITIFS

Weißwein gespritzt (Bio) 4,50

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

Limoncello Spritz 7,90
Limoncello, Organic bitter Lemon, Prosecco,
Minze, Limetenscheibe

Hugo Prosecco 7,90
Prosecco, Holunderblütensirup, Soda,
Minze, Zitronenscheiben

Viennaverde Spritzer 7,50
Prosecco, Soda, Gurkenscheiben, Minze

Prosecco mit Kalamansisorbet 7,90

Prosecco mit Dirndlmärk 7,20

La Rose Prosecco Rose, 7,90
Fentimens Rose Limonade, Rosenblätter

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

Lillet Rosé Spritzer 7,90
Lillet Rosé, Zitronenmelisse Sirup, Prosecco, Minze

Port o'Tonik 7,50

Portwein/rosso/bianco
Wermut Tonic 7,50
La Quintinye Bianco mit Limette und Minze

LONGDRINKS

<u>Pimm's No 1 Cup</u> Organics Ginger Ale, Gurke, Orange, Zitrone, Minze	9,00
<u>Hendrick's Gin Tonic</u> mit Organics Tonic, Gurke	10,50
<u>Monkeys 47 Gin Tonic</u> mit Organics Tonic, Limette	11,50
<u>The Botanist Gin Tonic</u> mit Organics Tonic, Orangenzeeste	11,50
<u>Tanqueray 10 Gin Tonic</u> mit Organics Tonic	9,50
<u>Mamont Siberian Wellness</u> Mamont Vodka, Soda, Zitronen	11,50

COCKTAILS ab 16:00 Uhr

<u>Negroni</u> Tanqueray Gin, Antica Formula, Campari, Orangenzeeste	12,50
<u>Marrakesh</u> Tanqueray Gin, Thé á La Menthe, Zitronenmelissen Sirup, Zitronensaft, Minze	12,50
<u>Moscow Mule</u> Wodka/Gin, Organics Ginger Beer, Limettensaft, Gurkenschale	12,50
<u>Old Fashioned</u> Maker's Mark Whisky, Zuckersirup, Angostura Bitters, Orangenzeeste	12,50
<u>First Sin</u> Tanqueray 10 Gin, frischer Granatapfelsaft, Zuckersirup, Zitrone, Minze	12,50
<u>The Communist</u> Tanqueray Gin, Orangensaft, Cherry Heering Liqueur, Zitronensaft	11,50
<u>Martini Dry</u> von Luis Buñuel Tanqueray No. 10, Noilly Prat Wermut, Angostura Orange Bitters	11,50
<u>Cosmopolitan</u> Stolichnaya Wodka, Cointreau, Limettensaft, Cranberry Saft	11,50
<u>Bloody Mary</u> Stolichnaya Wodka, Tomatensaft, Zitronensaft, Worcestershiresauce, Tabasco, Salz&Pfeffer, Sellerie	10,50
<u>Espresso Martini</u> Stolichnaya Wodka, Wiener Mokka, Kaffee, weise Schokoladen Sirup	11,50

<u>Averna Sour</u> mit Soda und Zitrone	7,60
<u>Whisky Sour</u> Maker's Mark Whisky Zitronensaft, Symple Sirup, Zitronensaft	11,00

PORTWEINE 5 CL

<u>Madeira</u> 15 years old Malmsey Blandy's, Madeira, Portugal	6,10
<u>Port Tawny</u> 10 Years old, Burmester, Douro, Portugal	4,50
<u>Port Ruby Reserve Sotto Voce</u> Burmester, 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, Italien	6,00
<u>La Quintinye Rouge</u> , Charente, Frankreich	6,00
<u>La Quintinye Extra Dry</u> , Charente, Frankreich	6,00
<u>La Quintinye Bianco</u> , Charente, Frankreich	6,00
<u>Punt e Mes</u> , Turiner Region Italien	5,50
<u>Noilly Prat Dry Vermouth</u> , Südfrankreich	6,00
<u>Lillet Rosé</u> , Frankreich	6,00

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, Bruichlaidich, Islay,</u>	11,00
<u>Glenfiddich 15 y</u>	

Blended Malt

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

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

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>	13,00
<u>Deutschland</u>	
<u>Blue Gin, Reisetbauer Österreich</u>	9,50

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>Cardenal Mendoza Grand Reserva,</u>	9,00
<u>Spanien</u>	
<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

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>	
<u>Mostbirne</u>	5,50
<u>Apfel vom Fass</u>	5,50
<u>Gölles, Steiermark / Riegersburg</u>	
<u>Alte Zwetschke</u>	8,00
<u>Quitte</u>	8,50
<u>Williamsbirne</u>	8,00
<u>Reisetbauer, Oberösterreich / Axberg</u>	
<u>Kirsche</u>	7,50
<u>Karotte</u>	7,50
<u>Vogelbeere</u>	8,50

ANISE 4 CL

<u>Henri Bardouin Pastis</u>	5,50
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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>2023 Grüner Veltliner Der Ott (Bio)</u> Bernhard Ott, Feuersbrunn	47,40
<u>2023 Grüner Veltliner SMARAGD Loibenberg</u> Emmerich Knoll, Loiben	70,00
<u>2024 Gelber Muskateller wild & free</u> Kollerhof - Harald Lieleg, Eichberg, Süd-Steiermark	41,40
<u>2019 Chardonnay Gloria</u> Andi Kollwenz, Neusiedlersee-Hügelland	72,00
<u>2024 Sauvignon blanc Gamlitz</u> Willi Sattler, Gamlitz	41,40
<u>2021 Zierfandler Mandel Höh'</u> Johann Stadlmann, Thermenregion	50,00
<u>2022 Wiener Gemischter Satz Rosengartel</u> Fritz Wieninger, Wien	48,00

Amphora Weine aus Georgien

100% Nature, bio, handmade, unfiltered, Orange

<u>2021 Tsiskā Qvevriwein</u> Baia's Wine. Imeretien	45,00
<u>2015 Rkatsiteli, limited Reserve Qvevriwein</u> Tchotiaschvili. Kakhetien	50,00
<u>2017 Chitistvala , Specially Bottled Qvevriwein</u> Tchotiaschvili. Kakhetien	73,00
<u>2019 Qvevri Dry White</u> Château Mukhrani- Kartli -Georgien	49,00

WEISSWEIN

Flasche
0,75l

Glas
1/8l

<u>2022 Goruli Mtsvane</u> Château Mukhrani - Kakhetien - Georgien	41,40	6,90
<u>2024 Gelber Muskateller</u> Obermarkersdorf Herbert Studeny, Weinviertel	35,40	6,90
<u>2024 Grüner Veltliner FASS4 (Bio)</u> Bernhard Ott - Feuersbrunn	43,20	7,20
<u>2024 Riesling Terrassen</u> Günter Brandl, Zöbing	39,60	6,60
<u>2024 Sauvignon blanc</u> Toni Perner, Süd-Steiermark	41,40	6,90
<u>2024 Gemischter Satz Kalkterrassen</u> Georg Prieler, Schützen am Gebirge, Neusiedlersee-Hügelland	41,40	6,90
<u>2024 Grüner Veltliner Wagram</u> Thomas Schuster, Wagram	37,80	6,30
<u>2023 Chardonnay</u> Christian Fischer, Soss, Thermenregion	39,00	6,50

Selektion Rot

Flasche
0,75l

<u>2020 Blaufränkisch Goldberg</u> Georg Prieler, Neusiedlersee-Hügelland	75,00
<u>2020 Pinot Noir Kleiner Wald</u> Michi Wenzel, Neusiedlersee-Hügelland	45,00
<u>2021 Rosso e Nero</u> CS/Merlot/Blaufränkisch/Zweigelt René Pöckl, Mönchhof	45,00
<u>2019 Steinzeiler</u> Cabernet Sauvignon/Blaufränkisch/ZW Andreas Kollwentz, Großhöflein	56,00
<u>2022 Xur</u> Zweigelt/Blaufränkisch/St. Laurent Werner Achs, Neusiedlersee	50,00
<u>2020 Dry Red Qvevri</u> Saperavi, Cabernet Sauvignon, Tavkveri Château Mukhrani, Kakhetien-Georgien	51,50
<u>2017 Saperavi Réserve Royale</u> Château Mukhrani, Kakhetien-Georgien	54,00

ROTWEIN

Flasche
0,75l
Glas
1/8l

<u>2020 Saperavi</u> Château Mukhrani - Kakhetien - Georgien	42,60	7,10
<u>2023 Zweigelt Goldberg</u> Werner Achs, Gols	41,40	6,90
<u>2022 Blaufränkisch</u> Andreas Gsellmann, Gols, Neusiedlersee	39,00	6,50
<u>2023 Blaufränkisch Edelgrün Bio</u> Paul Achs, Burgenland	41,40	6,90
<u>2021 Château de Rieufret</u> Graves, Bordeaux, Frankreich	41,40	6,90
<u>2019 Fetească Neagră</u> Corcova, Mehedinti, Rumänien	39,00	6,50
<u>2022 Meandro</u> Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca, Tinta Amarela, Quinta do Vale Meao, Douro, Portugal	41,40	6,90
<u>2021 Sir Gawein</u> St. Laurent/Merlot/Zweigelt Hannes Haiden, Oggau	39,00	6,50
<u>2021 Cabernet Sauvignon</u> Johann Stadlmann, Traiskirchen	41,40	6,90

Flasche
0,75l
Glas
1/8l

ROSÉ

<u>2024 Rosé St. Laurent/Pinot Noir</u> Hannes Haiden, Oggau	37,20	6,20
<u>2024 Das Fräulein Rose</u> Mayer am Pfarplatz , Wien	39,00	6,50
<u>2017 Rosé Qvevri</u> Gvant's Wine, Georgien	42,60	7,10

ROSÉ 0,75 l

<u>2023 Rosalie</u> Bernhard Ott, Feuersbrunn	41,20
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LEGENDE ALLERGENE

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| A. Gluten-containing cereals (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid strains) | H. Nuts, i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof |
| B. Crustaceans and products thereof | L. Celery and products thereof |
| C. Eggs and products thereof | M. Mustard and products thereof |
| D. Fish and products thereof | N. Sesame seeds and products thereof |
| E. Peanuts and products thereof | O. Sulfur dioxide and sulfites at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂ |
| F. Soybeans and products thereof | P. Lupin and products thereof |
| G. Milk and products thereof (including lactose) | R. Molluscs and products thereof |