

WHITE BY THE GLAS

EASY DRINKING

LIGHT & FRESH · 0,1L

2020 Riesling vom Löss
Seckinger, Pfalz ... 4.50

2020 Grüner Veltliner Klassik
Fritz, Wagram ... 3.90

2020 Sauvignon Blanc DAC Kalk & Kreide
Tement, Südsteiermark ... 7.50

ROSÉ WINE

FRUITY & DRY

2020 Rózsza Petsovits
Franz Weninger, Burgenland ... 6.50

FOR FANS OF CLASSICS

BARRIQUE, POWERFUL & SPICY · 0,1L

2020 Chardonnay Bourgogne Blanc Les Femelottes
Chavy-Chouet, Burgund ... 9.50

NATURE PURE

BIODYNAMIC & ORGANIC · 0,1L

2018 Taganan Blanco
Envinata, Teneriffa ... 9.50

2020 Weißburgunder/Fehérburgundi
Weninger, Sopron ... 7.90

GRAPES WINES

2017 Blaufränkisch Grapes Only!
Preisinger, Grabler, Hirschler
0,1L ... 4.90
0,75L ... 35.00

Our wines are also to go, so please ask!

RED BY THE GLAS

EASY DRINKING

FRUITY, ELEGANT & LIGHT · 0,1L

2017 7Fuentes
Suertes del Marqués, Teneriffa ... 6.90

DOWN TO EARTH

ROUND, SPICY & SATIN · 0,1L

2018 Pinot Noir Kalk & Löss
Klotz, Baden ... 8.50

2018 Blaufränkisch Weinland
Wachter-Wiesler, Eisenberg ... 7.50

NATURE'S BEST

BIODYNAMIC & ORGANIC · 0,1L

2020 Dolcetto d'Alba Bric del Salto
Sottimano, Piemont ... 8.50

SPECIAL MOMENTS

RENOWNED WINES · 0,1L

2018 Sangiovese Predappio
Chiara Condello, Emilia-Romagna ... 9.90

2013 Viña Cubillo Rioja Crianza
R. López de Heredia Viña Tondonia, Rioja ... 9.50

SWEETS

FRUITY & LOW IN ALCOHOL

2015 Riesling Kabinett Schlossberg
Haack, Nahe ... 5.50

WACHTER-WIESLER, EISENBERG

2018 Blaufränkisch Béla-Joska
0,1L ... 6.50

2014 Blaufränkisch Weinberg
0,1L ... 10.50

SPARKLING BY THE GLAS

SPARKLING WINES

SPARKLING FROM ALL OVER THE WORLD · 0,1L

2017 GRAPES Selection Haussprudel Blanc et Noir Brut Nature
Scheuermann, Pfalz ... 7.90

Champagne Cuvée Rosé Les Protelles Extra Brut
Piillot, Poliset ... 16.90

Champagne Cuvée Perpétuelle 1^{er} Cru Extra Brut
Bonnet-Ponson, Chamery ... 15.90

GOES WELL WITH SPARKLING

N25 Caviar Premium Selection ... 30g · 69.00
with homemade blinis, shallots and crème fraîche

SPECIAL EVENT

„SCHNITZEL-MONDAY“

FROM 6:30 P.M.

Monday is all about the classic
„Wiener Schnitzel“

We use finest back of veal from „Franz Graf“
in Munderfing located
at the beautiful Innviertel in Austria.

Our „Wiener Schnitzel“ is roasted
in pure clarified butter for extra indulgence.

It's served with
traditional „Vogersalat“, potatoe salad marinated with
pumpkin seed oil by Grabler family
and also cranberry-jam, anchovy and lemon.

Of course there is a vegetarian alternative and dessert for you.

We are looking forward to welcome you!

GRAPES
WEINBAR

FOOD

WINE APPETIZERS

Cheese variation from „Jamei Laibspeis“ ... 12.50 / 21.50
with fig mustard. Perfectly with a glass of Sherry.

N.V. Manzanilla Fina La Riva Miraflores Baja
Bodegas de la Riva, Sanlúcar de Barrameda ... 0,1l · 9.90

GRAPES Jausenbret'l ... 18.50
cheese from „Jamei Laibspeis“, ham from „Butcher Graf“ and horseradish

Munich crust bread from „Julius Brantner“ ... 2.90
with whipped butter and Fleur de Sel

Deep fried cauliflower ... 8.50
with homemade sauce tartar

Marinated olives ... 5.50

Tarte flambée with bacon ... 11.50
crème fraîche and spring onions

Tarte flambée with coat cheese ... 14.50
Crème fraîche, figs, arugula salad and pomegranate

STARTER

Confit char from „Nikolai Birnbaum“ ... 16.50
with caviar of char, jerusalem artichoke, cress, apple and buttermilk

Soup of beetroot ... 9.50
with marinated and pickled beetroot

Celery root backed in salt paste ... 12.50
with salad of fennel and orange stock

Beef tataki of bavarian beef filet... 17.50
with sweetheart cabbage, radish and miso

MAIN COURSES

Variation of cauliflower ... 16.50
with roasted puree, planed cauliflower, chive oil and confit egg yolk
10g N25 Caviar BAERII Reserve +25.00

Braised chicorée ... 18.50
with cabbage turnip, beetroot and salad

Panfried filet of trout from „Nikolai Birnbaum“ ... 26.50
with black salsify, brussels sprouts and beurre blanc

Roast saddle of deer ... 32.50
with broccoli, homemade brioche and quince

Truffeld chicken breast from „Butcher Graf“ ... 29.50
with parsnip, savoy cabbage and black winter truffel

Grilled chop of mangalitza pork... aprox. 350g · 28.50
with puree of potato, sugar snap and beans

DESSERT

Nougat parfait ... 8.50
with pistachio, chocolate and stewed plums

Homemade vanilla ice cream ... 5.50
with pumpkin seed oil from family Grabler

Pie of passion fruit ... 9.50
with white chocolate ice cream and chocolate crumble

ASK FOR OUR »LIMITED EDITION« MENU / WINES ALSO TO GO / OUR WINES CONTAIN SULFITES
