

BISTRO | MENU

homemade bread & some cuttlery

preserved celery

fermented walnuts . cream . fermented tuna's heart

upper Austrian pike perch

raddish . mustard . cipolla onion

suckling veal

cabagge . vinegar . fenugreek

birnbaum's trout

whey . radicchio . poppy seeds

"Tafelspitz" upper autrian beef

estragon . pepper . foie gras . paprika

fermented pumpkin

seed oil . honey . peanut

chocolate

sheep's milk . black currant

Selection of cheese

from 2 persons, per person 14

five courses 115

winepairing 65

seven courses 155

winepairing 85

RESTAURANT SPARKLING BISTRO

Our menu may vary occasionally depending on seasonal market and inspiration of the chef.

We do love to surprise you.

What we adore to prepare are:
seasonal and regional products and sometimes treasures from far away.

The ingredients are handcrafted by our favourite producers.
So that you can always rely on the highest quality.

No need to say that everything is homemade.
Please find below the examples of the current menu.

OPENING TIME

Monday to Saturday

6:30 PM to 00:00 PM
kitchen Time to 9:00 PM

Sunday & public Holiday

closed