

## BISTRO | DINNER

fresh organic bread from „Julius Brantner“ & homemade butter

„birnbaum's“ char

kohlrabi . camelina . poppyseeds

organic courgette

lard . pumpkin seeds . pistachio

jürgen's „foie gras“

vanilla . peppfer . preserved pears

turbot from trieste

razor clams . X.O . fermented lenses

lower austrian duck

cipolle di tropea . sauce rouennaise . sunflower

sheeps milk

apple . white chocolate . chervil

„Bachalm“ chocolate

Apricots from lower austria . cream . rum

five courses 125

winepairing 65

seven courses 155

winepairing 85

# THE 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.

## BUSINESS HOURS

Tuesday to Saturday  
6:30pm to 11:00pm last order 9:00pm

„Bistro Lunch“  
friday & saturday  
12:00 bis 2:30pm last order 1:30pm

sunday, monday & public holiday  
closed

## BISTRO | LUNCH

three courses 60  
winepairing 45

four courses 70  
winepairing 55