

DINNERTIME

RESTAURANT VINEYARD

HOW IT STARTS

Bread for two olive oil, butter, spread	7.50
Celery tataki VEGAN beetroot, rocket salad gremolata cashew cream, candied hazelnut - H, L, O	13.90
Confit salmon trout gin, cucumber ice cream, marinated cucumber, mustard seeds, buttermilk, dill - D, G, M, O	16.90
Beef Tatar „LOISIUM Style“ egg yolk, mustard seeds, calamansi cream - A, C, D, G, H, L, M, O	
100 g	16.90
180 g	23.90
Wild garlic potato soup VEGAN crostini, tomato, pine nuts, cashew - O	9.20
Beef consommé pancake stripes - A, C, G, L, O	7.20

HIGHLIGHTS

Chili sin carne VEGAN tomato salsa, avocado pimientos de padron, sweet potato - A, G, O	20.90
Braised pointed bell pepper bell pepper sauce, quinoa, ratatouille, olive basil, goat cheese - G, H, O	23.90
Whole pan fried trout sauce vierge, fried potatoes - D, O	26.90
White catfish in bacon coating beurre blanc, baby spinach, fennel risotto - A, G, O	30.20
Saddle of lamb apricot jus, herbal coating, oven roasted vegetables, sorrel polenta - A, G, L, O	33.90
Viennese escalope parsley potatoes, lemon mountain cranberry - A, C, G, O	27.90

SPECIAL MENU

Dear Guest,

Experience the magic of our ever-changing
3- and 4-course menus thoughtfully designed to
surprise and delight your taste buds.

Our talented Kitchen Rockstars curate a new gast-
ronomic adventure every day, perfectly comple-
mented by a selection of regional exquisite wines.

For more details, refer to the menu available at
our Restaurant Weinkuchl.

Bon appétit & cheers!

BUT FIRST APERITIVO

Rose Brut Loimer, Langenlois	0,1 l	7.90
Champagner Brut Ayala, Champagne	14.00	
Champagner Rose Brut Boizel, Champagne	15.00	

RED WINE

Cabernet Sauvignon 2016, Wandraschek, Krems	1/8 l 0,75 l	7.40 42.00
Syrah 2019, Wandraschek, Krems	14.50 85.00	
Zweigelt 2017, Leithner, Langenlois	6.50 37.00	
Cuvee CS ME ZW, Sacra 2017, Dockner, Höbenbach	9.20 54.00	
Blaufränkisch Braunsberg 2019, Riedmüller, Hainburg	11.90 69.00	

WHITE WINE

Grüner Veltliner Lamm 2021, Hirsch, Kammern	1/8 l 0,75 l	11.00 65.00
Grüner Veltliner LOISIUM 2022, Steininger, Langenlois	6.30 36.00	
Gelber Muskateller 2022, Eitzinger, Langenlois	6.10 35.00	
Riesling Lenz 2022, Loimer, Langenlois	6.20 35.00	
Riesling Platin 2022, Jurtschitsch, Langenlois	5.90 35.00	
Chardonnay Gaisberg 2022, Eichinger, Strass	8.90 52.00	

SWEET WINE

Grüner Veltliner TBA Steininger, Langenlois	1/16 l	8.70
Zweigelt Eiswein Hager, Mollands	5.90	

PRE-DESSERT

Seasonal Sorbet with refreshing infusion	8.90
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DESSERT LOVE

Rhubarb crumble cake VEGAN rhubarb, vanilla cream, crumble apple-sorrel ice cream - A, F, H, O	9.20
Crème Brûlée coconut, yuzu, coruba rum burnt white chocolate - C, G, H	9.90
Steamed dark chocolate fennel, saffron, grapefruit oat milk - C, H, O	12.50
Austrian cheese selection 5 types fig mustard, nut bread - A, E, G, H, M	13.20

ALL ABOUT ALLERGENS

Unser Serviceteam erzählt Ihnen alles zu den Allergenen in unseren Gerichten.
A-Gluten, B-Krebstiere, C-Eier, D-Fisch, E-Erdnüsse, F-Soja, G-Milch,
H-Schalenfrüchte, L-Sellerie, M-Senf, N-Sesam, O-Sulfite, P-Lupine, R-Weichtiere