

Restaurant *Vineyard*

Our cuisine combines regional ingredients
with a modern interpretation of Austrian classics.

Starter

Beef Tartare of Local Fillet of Beef 90g	21.8
Refined with dried heart, shallots, and fine egg yolk cream. Served with crispy potato bread.	
Romaine Lettuce with Basil Vinaigrette	13.4
With nuances of fig leaf, basil, and mie de pain.	
Salmon Trout Ceviche	16.4
Lightly marinated, accompanied by cucumbers, pickled apricot, mustard seed caviar, fresh garden herbs, and finest caviar.	
Trilogy of Colorful Garden Tomatoes	15.9
Buffalo mozzarella and thyme honey, finished with a crunchy nut granola and strawberry aromas.	

Main Course

Whole Braised Cauliflower	34.9
<i>(For 2 People)</i>	
Served sharing-style with creamy sour cream, homemade garden pesto, fruity apricot, and Beurre Polonaise.	
Blood Sausage Mille-Feuille	19.6
Layered like a fine lasagna, with sweet fig chutney, fresh wild herb salad, and Styrian horseradish.	
Classic Viennese Veal Schnitzel	25.6
In a fine golden butter breading, served with parsley potatoes, refreshing creamy cucumber salad, and wild lingonberries.	
Supreme of Corn-Fed Chicken Breast	20.6
On a light potato espuma, accompanied by spicy bell pepper jam, young leek, and shaved radishes.	

Tender Braised Beef Cheeks	24.6
In a rich rowanberry jus, served on a potato and zucchini puree and glazed carrots.	
Celery and Greaves Dumplings VEGAN	21.5
On seasoned cabbage with mustard seeds, pickled shallots, and a fine black cumin jus.	
Freshly smoked trout caught locally	25.9
A lukewarm rolled barley and cucumber salad with fresh dill, grilled lemon, and a delicate caper-lemon sauce.	
Langenlois-Style "Krautfleckerl"	18.9
Mild, caramelized spring cabbage and farfalle pasta, refined with peppery Belper Knolle cheese and a dollop of fresh sour cream.	
3-course meal	56
4-course meal (with soup of the day)	61
+ Tartare	+4
+ Wiener Schnitzel	+3
Table setting per person	3.9
Will be served automatically.	
Please feel free to cancel it upon request.	

Dessert

Kamptal "Schneenockerl"	10.9
On a bed of elderberries and plums, refined with homemade eggnog.	
White Chocolate Panna Cotta	12.5
Accompanied by braised vineyard peaches, marigolds, and oat crunch.	
"Loisium Style" French Toast	14.5
Mascarpone crémeux, served with sour red currants and fresh chickweed.	
Selection of Matured Cheeses from the Board	14.9
An exclusive composition of creamy and savory specialties from regional affineurs.	

