



Grappe (2 cl)

Grappa di Brunello von Frescobaldi	€ 5,80
Tre Soli Tre oder Bric del Gaian von Berta	€ 8,80
Solopergian von Berta	€ 9,50

Digestif – Cocktails

Schiefer Sour	
Tresterbrand, Zitrone, Zucker	€ 7,80

Espresso–Martini	
Espresso, Kahlua, Vodka	€ 7,80

Rum (2 cl)

Ron Zacapa 23y	€ 5,80
Ron Zacapa 25y	€ 8,80

Cognac (2cl)

Cognac, Pierre Ferrand, Reserve, Grande Champagne	€ 7,80
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Calvados (2cl)

Calvados Pays d’Auge Daron	€ 7,80
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Whiskey single malt (4 cl)

Bowmore, Isley	€ 8,80
Auchentoshan, Lowland	€ 8,80
Glenmorangie, Highland	€ 8,80
Ardbeg, Isley	€ 8,80



*Wine Recommendations
by the Glass 0,125 l:*

Grüner Veltliner „Freiheit“ Martin Nigl, Senftenberg, Kremstal	2016	€ 5,00
Riesling vom Urgestein Schloss Gobelsburg, Kamptal	2016	€ 5,50
Sauvignon Blanc Original „Klassik“ Weingut Skoff, Gamlitz, Südsteiermark	2016	€ 5,90
Grüner Veltliner „Aigensinn“ Familie Gattinger, Weissenkirchen, Wachau	2016	€ 5,80
Grauburgunder „Spiegel“ Willi Bründlmayer, Langenlois, Kamptal	2015	€ 6,90
Zweigelt Classic Philipp Grassl, Göttlesbrunn	2015	€ 4,90
Blaufränkisch „Johanneshöhe“ Prieler, Schützen am Gebirge	2015	€ 5,50
Cuvée „Aigenart“ (BF, M) Uwe Schiefer, Südburgenland	2014	€ 5,80
Cabernet Merlot Schlumberger Privatkeller	2013	€ 6,80
Pinot Noir Martin Nigl, Senftenberg, Kremstal	2011	€ 6,50



Dessert Gourmand

tahiti vanilla ice-cream with whipped cream and egg liqueur	€ 6,20
valrhona-chocolate & cherry with Illy-espresso	€ 7,80
chocolate brownie with cream cheese and red Port, Niepoort	€ 8,80
Reblochon with red onion-confit and Auslese Rotgipfler, J. Reinisch	€ 8,80
blue cheese with truffled honey and Cuvée Beerenauslese, Kracher	€ 9,50
apricot from „Wachau“ schnaps & sorbet	€ 8,20

Cheese

variation of cheese	€ 12,80
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Sweet Wine

Riesling „IKON“, Ludwig Neumayer	2011	€ 4,90
Auslese Rotgipfler, J. Reinisch	2015	€ 4,90
Eiswein, Martin Nigl	2015	€ 5,40
Cuvée Beerenauslese, Kracher	2015	€ 5,80
Portwein, LBV, Niepoort	2011	€ 5,80



Dessert

tahiti-vanilla ice cream with nut-brittle and Aceto Balsamico or pumpkin-seed-oil or Pedro Ximénez sherry	€ 9,50
homemade curd-dumplings with two kind of apricot	€ 11,80
cold curd-dumpling with stewed elderberries and sour-cream-sorbet	€ 10,80
Mille Feuille of black and white chocolate, with berries and sorbet	€ 11,80
sugared pancake “Kaiserschmarrn” with apple sauce and sour cream sorbet for 2 persons	€ 21,80
austrian pancakes “Palatschinken” with homemade apricot jam	€ 6,80

Sorbets

mango, lemon, passion fruit-yogurt, cherry, strawberry, apricot, vanilla chocolate or sour cream	€ 3,20
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