

BITES TO SHARE

Avocado (v) 12 **Tuna Tataki** 16/31
Avocado Salz, Aji Amarillo, Tomate, Onions, Platano Chip
Rice Crisp, Mangomayo, Chili / + Imperial Kaviar

XO Beef 16/31 **Flamed Salmon Belly** 14
Bao Bun, XO Sauce, XO Mayo, Crispy Scallions, / + Imperial Kaviar
Roasted Sesame Creme, Burnt Lemon, Tapioka

Charred Leek 12 **Wild Zaza Crunch (v)** 12
Buttermilch Emulsion, Hazelnut
Pomelo, Broccolini, Quinoa Chip, Zitrus Dressing

Chicken Karaage 14 **Pimientos de Padrón Rellenos (v)** 12
Koji, Chicken Skin Powder, Lemon Crème Fraiche
Pilz Brüder Creme, Ancho Chili Salt

Grilled Prawns 16 **MAIN**

HOMEMADE PASTA

Strozzapreti 16/18 **Spicy Mole Chicken** 25
Daterino, Basil Oil (v) / Burrata, Parmesan
Corn Custard, Fermentierte Ananas, Mojo Verde

Bucatini 25 **Veal Chop** 30
Cacio e Pepe, Black Truffle, Tasmanischer Bergpfeffer
Polenta&Wild Garlic Espuma, Eis-Fenchel

Mafalde 23 **Gochujang Tongue Shashlik** 25
Veal cheek, Vinaigrette, Parmesan
Forbidden Rice, Daikon Pickles

Ravioli Doppio 18 **Crispy Hake** 26
Smoked Potato Cream, Scarmoza, Cured Egg yolk
Kapern Beurre Blanc , Petersilwurzel Creme

Miso Cauliflower (v) 25
Truffled Cauliflower Creme, Crispy Cauliflower, Black Truffle

bit of everything
five course menu, minimum 2p.
80pp.

Gerne informieren wir Sie über allergene Zutaten in unseren Gerichten.

APERITIFS

Crémant de Bourg. Rosé / Brut 7,50 / 52
Bailly Lapierre, Burgund, Frankreich 0,1l / 0,75

Tropical Mystery 10
Maracuja, Raspberry Liqueur, Crémant Brut

Wermut Mint Spritz 7
Sweet Vermouth, Soda, Orange & Mint

Rosé-Pamplemousse 10
Grapefruit Oleo, Rosé, Soda, Lemon

Miyazaki Highball 12
Kafir inf. Sweet Potato-Shochu, Ginger Ale, Lime

WHITE BY GLAS

Potato Land 2l 0,125l / 0,75l
6,50 / 39
Matthias Warnung, Kamptal

Sauvignon Blanc Friuli 2l 7 / 42
Cantina Puiatti, Venezien, Italien

Chardonnay 20 8 / 48
Bread&Butter, Kalifornien, USA

Waiting For Tom 2l 7 / 42
Rennersistas, Burgenland

Not For Sale 2l 7,50 / 45
7 Radku, Tschechien

You'll find more of what you're craving for on our

Cocktail & Dessert Menu

*Jugendgetränk

RED & ROSE BY GLAS

Passe- Partout Rosé 2l 0,125l / 0,75l
6,50 / 39
Kellerkünstler, Niederösterreich

L'Amoureuse Rosé 2l 7 / 42
Domaine de Majas, Côtes Catalanes, Frankreich

Saltamarti 19 7 / 42
Els Vinyerons, Penedes, Spanien

Merlot & Cabernet 19 7,50 / 45
Zlaty Roh, Bratislava, Slowakei

& MORE

Pear Lemon-Thyme Spritzer 6
Weißwein, Soda, hausgemachter Sirup 0,33l

Aperol Spritzer 6,50
Prosecco, Soda, Aperol 0,33l

Weißer Spritzer 4
Weißwein, Soda

Weitra hell 3,80
light, on tap, Niederösterreich 0,33l

Zwettler Zwickl 4,10
cloudy, on tap, Niederösterreich

ALKOHOLFREI

Pear Lemon-Thyme Limonade 5,20
hausgemachte Limonade 0,5l

Coca Cola / Zero 3,50
Fl. 0,33l

Römerquelle 3,50 / 5,80
still oder prickelnd Fl. 0,33l / 0,75l

Soda mit 2,70 / 3,60
Zitrone, Himbeer oder Holunder 0,25l / 0,5l *

— SIGNATURE —

Miyazaki Highball

Kafir infused Sweet Potato-Shochu,

Ginger Ale, Lime

12

Sassy Americano

Pear infused Vermouth, Aperol,

Poirée Cidre

10

White Negroni

Plymouth Gin, Suze,

Dolin Blanc

13

Smoking Dove

Espolon Tequila, Lime & Grapefruit, Agave,

Mezcal, Ancho chili & Sea Salt Rim

12

Herbal Smash

House Gin, Yellow Chartreuse,

Mint, Rosemary, Thyme, Lemon

13

Soil Food

Mezcal Joven, Ananas,

Tonka and Chamomile Syrup, Lime

14

Paris-Tehran Mule

Calvados VSOP, Berberies Syrup,

Lime, Ginger Beer

14

Walnut Dream

Plantation 5yo, Mr. Black,

Walnut Cream, Obers

13

— SEASON V —

Basil Martini

Citadelle Gin, Basil Infused Dolin Blanc

Orange Flower, Basil Oil

15

Napoléon-Coco

Espolon Blanco, Mandarin Napoléon,

Lime, Coconut Milk

12

Lychee-Hai

Sweet Potato Shochu, Lychee,

Tete, Lime, Tonic

13

Green Light!

Lemon Thyme inf. Vodka,

Lime, Lemon Oleo, Egg White

14

For more creations and classics please get in touch with us at the bar

SPARKLING, WHITE AND RED
IN THE BOTTLE

WHITE

GV Reserve 19

Kellerkünstler, Niederösterreich

Entre-Deux-Mers 22

Château Sainte-Marie, Bordeaux, Frankreich

Alte Reben 17

Kaarriegel, Steiermark

Gavi di Gavi 21

Fontanafredda, Piemont, Italien

Chardonnay Leithaberg 21

Gernot Heinrich, Burgenland

Montagny 1er Cru 19

Millebuis, Burgund, Frankreich

Morillon Graf 20

Sepp Muster, Südsteiermark

Riesling Seeberg 19

Matthias Hager, Kamptal

Vieilles Vignes Riesling Grand Cru 18

Gustave Lorentz, Elsass, Frankreich

Poil de Lièvre 20

Domaine Bobinet, Loire, Frankreich

Sauvignon Blanc, Pierre Précieuse 18

Alexandre Bain, Loire, Frankreich

Tiques 19

Joan Rubio, Penedes, Spanien

Himmel auf Erden I/II 20

Christian Tschida, Burgenland

Furmint, Alte Reben 17

Michael Wenzel, Burgenland

0,75l

44,-

42,-

45,-

48,-

48,-

52,-

72,-

52,-

70,-

50,-

60,-

65,-

62,-

70,-

SPARKLING

Straight Outta Dalby

Frukstereo, Schweden

Dope 21

Claus Preisinger, Burgenland

I am the Ninja 21

Testalonga, Swartland, Südafrika

Crémant de Bourgogne Rosé or Brut

Bailly Lapierre, Burgund, Frankreich

Gosset Champagne

Extra Brut, Champagne, Frankreich

ROSÉ & RED

Birdscape Pink 21

Christian Tschida, Burgenland

Rhône by 21

Roger Sabon, Côtes du Rhône, Frankreich

The Dark Side 18

Testalonga, Swartland, Südafrika

Phincas 19

Bodegas Bhilar, Rioja, Spanien

Ruben 19

Domaine Bobinet, Loire, Frankreich

Bolgheri Superiore 19

Castello de Bolgheri, Toscana, Italien

Intriga Cabernet Sauvignon 19

Domaine Montgras, Maipo Valley, Chile

Mitolo G.A.M. Shiraz 18

Ben Glaetzer, Australien

0,75l

39,-

45,-

42,-

52,-

90,-

0,75l

72,-

48,-

55,-

50,-

55,-

120,-

60,-

80,-