

## BITES TO SHARE

**Avocado (v)** 12  
Avocado Salz, Aji Amarillo, Tomate,  
Onions, Platano Chip

**XO Beef** 16/31  
Bao Bun, XO Sauce, XO Mayo, Crispy Scallions,  
/ + Imperial Kaviar

**Charred Leek** 12  
Buttermilch Emulsion, Hazelnut

**Grilled Prawns** 16  
Nduja, Pico de Gallo, Paella Taco

**Chicken Karaage** 14  
Koji, Chicken Skin Powder, Lemon Crème Fraîche

**Tuna Tataki** 16/31  
Rice Crisp, Mangomayo, Chili / + Imperial Kaviar

**Pimientos de Padrón Rellenos (v)** 12  
Pilz Brüder Creme, Ancho Chili Salt

**Grilled Scallop** 14  
Burnt Lemon Vinaigrette, Chulpe

**Wild Zaza Crunch (v)** 12  
Pomelo, Broccolini, Quinoa Chip, Zitrus Dressing

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

## HOMEMADE PASTA

**Strozzapreti** 16/18  
Daterino, Basil Oil (v) / Burrata, Parmesan

**Bucatini** 25  
Cacio e Pepe, Black Truffle, Tasmanischer Bergpfeffer

**Mafalde** 23  
Veal cheek, Vinaigrette, Parmesan

**Ravioli Doppio** 18  
Smoked Potato Cream, Scarmoza, Cured Egggyolk

## MAIN

**Spicy Mole Chicken** 25  
Corn Custard, Fermentierte Ananas, Mojo Verde

**Veal Chop** 30  
Polenta&Wild Garlic Espuma, Eis-Fenchel

**Gochujang Tongue Shashlik** 25  
Forbidden Rice, Daikon Pickles

**Crispy Hake** 26  
Kapern Beurre Blanc, Petersilwurzel Creme

**Tandoori Monkfish** 26  
Coconut Dal, Cashew-Curry Leaf Pesto,  
Fresh Methi

**Grilled Mackerel** 25  
Artichoke, Orange, Crisps

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

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  
Lemon 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** 4,10  
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** 3,80  
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 \*

— DESSERT —

**Popcorn Ice**

Popcorn Baiser,  
Creme  
8

**Milchrahmstrudel (v)**

Coconut,  
Vanille  
8

**Kouign Amann**

Sourdough, Butter,  
Cocoa, Buttermilch Nougat Eis  
8

**Kiwi Sorbet**

Kiwi Espuma,  
Shiso  
8

— LIQUID —

**Café Bonbon Coco**

Espresso, Kondensmilch, Kokosmilch  
/ + Homemade Coconut Rum  
4,5 / 7,5

**Mangolassi**

Plantation 5yo, Banane du Brésil,  
Mango Puree, Coconut Milk  
12

**Homemade Plum Liqueur**

On The Rocks, Grapefruit-Salt  
6

**Reposado Punch**

Tequila Reposado, Crème de Cacao,  
Mulled Wine Jus, Bitters  
12

**Espresso** 2,80  
**Double Espresso** 4,30  
**Cappuccino** 3,80

zahlreiche weitere Spirits findet ihr bei  
uns an der Bar!

**Div. Schnäpse vom Müller** 0,02l 5,-  
Manufaktur Müller, Lavanttal  
**Tete Japan Botanicals** 0,04l 6,-  
Aromatic Plum Sake  
**Marzadro Grappa** 0,02l 6,-  
Le Giare Amarone

— 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 SPARKLING

44,-

**Straight Outta Dalby**

Frukstereo, Schweden

42,-

**Dope 21**

Claus Preisinger, Burgenland

45,-

**I am the Ninja 21**

Testalonga, Swartland, Südafrika

48,-

**Crémant de Bourgogne Rosé or Brut**

Bailly Lapierre, Burgund, Frankreich

48,-

**Gosset Champagne**

Extra Brut, Champagne, Frankreich

52,-

ROSÉ & RED

72,-

**Birdscape Pink 21**

Christian Tschida, Burgenland

52,-

**Rhône by 21**

Roger Sabon, Côtes du Rhône, Frankreich

70,-

**The Dark Side 18**

Testalonga, Swartland, Südafrika

50,-

**Phincas 19**

Bodegas Bhilar, Rioja, Spanien

60,-

**Ruben 19**

Domaine Bobinet, Loire, Frankreich

65,-

**Bolgheri Superiore 19**

Castello de Bolgheri, Toscana, Italien

62,-

**Intriga Cabernet Sauvignon 19**

Domaine Montgras, Maipo Valley, Chile

70,-

**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,-