



Forget your everyday life,  
enjoy the evening with us!

This is our motto that we want to realize with a hearty welcome, a dedicated service and our award-winning chef.

As we are a family business, we see our guests as friends. FRIENDS, who would like to escape day-to-day life and celebrate their evening!

**So, cheers to a grand evening!**

**cover 3,5 / guest**

Allergenes are listed on the last page, all prices in Euro, including VAT.

For groups of 7 people or more, a total bill per table will be issued.

# APERITIF

...an elegant start

## VIOLET-SPRITZ

violet sirup | prosecco | soda | lime

8

## BIRNELLINI

refreshing and fruity

pear juice | lemon | mint | cava

0,1l 8,5

## ROSÉ SECCO

0,1l 8

## SPANISH SPARKLING WINE CAVA

0,1l 8

## SCHLOSS GOBELSBURG SEKT BRUT RESERVE

0,1l 9

## AVERNA SOUR COCKTAIL

Averna | Orange | Lemon

9

## NEGRONI

Campari | Gin | Vermouth Rosso

10

## BEERGRONI

Campari | Gin | Vermouth Rosso | Beer

8,5

## CAMPARI SODA/ORANGE

7/8

## PERRIER JOUET BRUT CHAMPAGNE

lovely floral, white blossoms,  
originating from the  
lovestory between  
P. N. Perrier & A. J. Jouet 1811  
...a small bottle for 2

0,375l 55

# ENTRÉE / STARTERS

## BEEF TARTAR

hand-cut | prepared seasonally  
with sour dough bread from JOSEPH BROT  
120 g 19

under the smoky cloche +2 poached egg +3,5 shallot julienne +1,5

## BEEF TATAKI

cabbage | red capsicum | smoked beef fat hollandaise  
19

## CAMELIZED GOAT CHEESE

pickled beetroot | pear  
nut pesto | lovage-emulsion  
19

## ✓ CURED AND FLAMED SALMON TROUT

jerusalem artichoke | apple  
buttermilk | smoked almond  
19

## ✓ VEGETABLE GARDEN

duet of the beet | quinoa-apple-salad | pioppini  
Piment d'Espelette  
15

## ✓ GARLIC SOUP

babypotato | black bread croutons | cheese  
11

Food should first delight the eye  
and then the stomach.

J.W. v. Goethe

### APPETIZER VARIATION FOR TWO

caramelized goat cheese | beef tatar  
cured salmon trout

# STEAKS CLASSICS

**FILET** New Zealand  
juicy, mild and utterly tender!

200 g 34  
300 g 44

**FLAT IRON** USA  
THE competitor to the classic filet  
thin cut, hearty taste  
served medium

230 g 33  
330 g 37

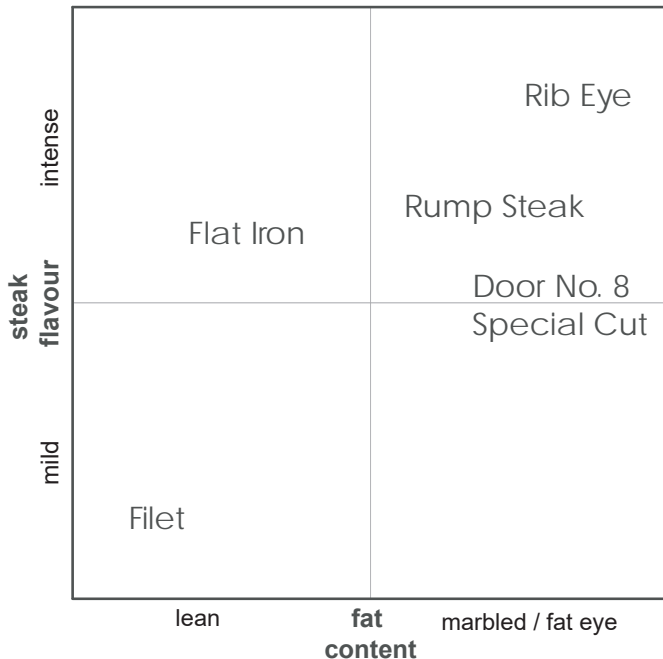
**FILET TIPS** New Zealand  
juicy, mild and tender -  
grilled and served in tiny bits!

250 g 35

**CHATEAUBRIAND** New Zealand  
juicy, mild and incredibly tender -  
the incredibly tender **big center cut**

... perfect for two  
~550 g 83

## ourSTEAKSwithCHARACTER



**DOOR NO. 8 SPECIAL CUT** USA  
aromatic and buttery tasting fat  
around juicy delicate beef  
served medium

250 g 33  
350 g 39

**RIB EYE** Uruguay  
very juicy and aromatic, with  
its characteristic fine marbeling  
of fat and the „eye“

400 g 47

**RUMP STEAK** Uruguay  
„Beiried“, very juicy and aromatic  
with its characteristic fat edge, which  
can be removed on request!

300 g 35

all cuts in gross weight  
for more intense roasting flavours please order „AMERICAN-STYLE“

# SPECIALS

& add ons

## CHATEUBRIAND IN SALT COATING

watch your steak getting uncovered with **hammer & chisel** right at your table...  
a very special experience!

~550 g 88

## TRILOGY FOR 2

**a wide range of tastes!**  
Taken from the aromatic Door No. 8 Special Cut, juicy Flat Iron & tender Filet's Tips.

~610 g 85

## STEAK INFERNO

your steak will be flambéed right at your table and flavoured with seasons herbs. **A hot adventure!**

+ 5

## SURF & TURF

**combine** your steak with...

a black tiger prawn  
+ 6

# ON THE BONE

particularly juicy!

**T-BONE** New Zealand  
two in one - a combination of tender Filet & firm Strip at the characteristically shaped T-Bone

800 g 68

**TOMAHAWK** Ireland  
the king of steaks!  
juicy aromatic Rib Eye on the extra long bone

per 100g 12

LIMITED  
EDITION

# as a SIDE to your steak...

<b>FRENCH FRIES</b>	5	<b>BAKED POTATOES SMALL&amp;FINE</b>	5
truffle & parmesan		cheese & bacon	
canadian delicacy „Poutine“ with beef jus & cheese curd		creme Fraiche & chives	
<b>per ADD ON</b>	<b>+3</b>	<b>per ADD ON</b>	<b>+3</b>
<b>PIMIENTOS DE PADRÓN</b>	6	<b>DOOR'S BRUSSEL SPROUTS</b>	7
parmesan   Piment d'Espelette		sweet & spicy	
<b>MIXED GREEN SALAD</b>	5	<b>PAN FRIED VEGETABLES</b>	6
<b>MAC AND CHEESE</b>	7	<b>SCHUPFNUDELN</b>	8
on request with beef jus		with sauerkraut & braised onions	

...and  
homemade

<b>HERBED BUTTER WITH GARLIC</b>	4
<b>TRUFFLE BUTTER</b>	4
<b>SMOKED BEEF FAT HOLLANDAISE</b>	4
<b>PEPPER SAUCE</b>	4
<b>DEMI-GLACE</b>	4
<b>BARBECUE SAUCE</b>	3,5
<b>HOT NO. 8</b>	4
<b>COCKTAIL DIP</b>	3,5
<b>FRESH CHILI</b>	2,5

other main

# DISHES

## STUFFED PEPPER

polenta | sunflower-seed-risotto  
braised onions | cabbage

21

## FRIED SALMON TROUT WITH ALMOND CRUST

saffron cream | salsify  
kale | pickled onions | octopus foam

28

life is better with

# BURGER

We serve our Burgers with French Fries.

## DOOR 8's CLASSIC BURGER

19

hand-cut patty | barbecue sauce | red onion | babyleaf spinach

## DOOR 8's PULLED BEEF BURGER

19

pulled beef in jus | pickled onions | salat | black garlic-mayo

## ... ADD ONS

crispy pancetta + 2,5

cheddar + 2,5

poached organic egg + 3,5

# DESSERT

<b>CHOCOLATE LAVA CAKE</b> liquid core   ice cream   whiskey caramel sauce	11
<b>CREME BRULEE</b> with delicate vanilla	10
<b>ICE CREAM CLOUD</b> vanilla ice cream   caramel foam   almond chip	8
<b>WINTERWONDERLAND</b> Vanillekipferl crunch   chestnut   orange chocolate   mulled wine reduction	12
<b>CHEESE PLATTER [by JUMI]</b> fig mustard   sour dough bread from JOSEPH BROT	
	3 pieces 16
	5 pieces 21

# COFFEE

by BIEDER & MAIER 3

arabica & robusta with a dense hazel crema,  
light tartness and a full bittersweet body

## ESPRESSO / DOUBLE ESPRESSO

3,6 / 4,5

## ESPRESSO MACCHIATO

3,8

## LUNGO

4

## CAPPUCCINO

4,5

## TEA - various types

4

## IRISH COFFEE

coffee | whisky | coffee liqueur | cream  
16

## „AFFOGATO“ AL CAFFE

espresso | vanilla ice cream  
8

## ESPRESSO MARTINI

coffee | vodka | coffee liqueur  
13



# DIGESTIF

and the DESSERT  
has a NOBLE tone..

<b>KRACHER</b> Red Roses sweet wine a sophisticated equilibrium of sweet and sour	0,1l	14
<b>AMARETTO</b>	4cl	6
<b>WALNUT LIQUEUR</b>	4cl	12
<b>PORT WINE</b> Ramos Pinto late bottled Vintage	5cl	9
<b>BAILEYS</b>	4cl	6
<b>DOOR NO. 8 COCKTAIL</b> coffee liqueur   cointreau   cream		13
<b>LIMONCELLO</b>	4cl	6,5

## GRAPPA

BERTA Unica	2cl	8
TRE SOLI TRE	2cl	16

## SCHNAPS

PFAU williams	2cl	8
SALOMON apricot	2cl	8

<b>AVERNA</b>	4cl	6
<b>AVERNA SOUR</b>		6,5

# WHITE WINES of the WINE-QUADRAT

## HAGN Riesling Classic

WEINVIERTEL/AUSTRIA

pear and apricot in the nose | well integrated acidity | juicy and fresh on the palate | 13%

1/8l 7,5  
0,75l 45

## SCHMIDT Gemischter Satz

LOWER AUSTRIA/AUSTRIA

juicy and refreshing | green apples | well built acidity | 12%

1/8l 7,5  
0,75l 45

## ZUSCHMANN SCHÖFMANN Gelber Muskateller BIO

LOWER AUSTRIA/AUSTRIA

subtle aroma of elderflowers, orange zest & citrus | elegant medium weight body | 11,5%

1/8l 8  
0,75l 48

## NITTNAUS Chardonnay

BURGENLAND/AUSTRIA

radiant golden yellow | aroma of apples & citrus fruit | lingering finish | 13%

1/8l 8,5  
0,75l 51

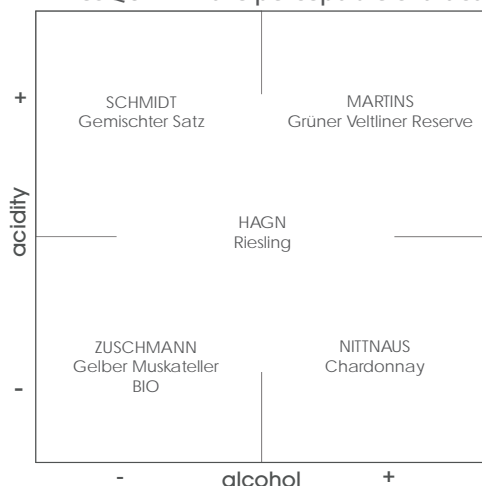
## MARTINS Grüner Veltliner Reserve

NEUSIEDL AN DER ZAYA/AUSTRIA

beautifully golden yellow in colour | harmonic pear & roasting flavours | strong on the palate | dense creamy finish | 13%

1/8l 9  
0,75l 54

wineSQARE - the perceptible character



**GEIL**

**Riesling Geyersberg 2021**

RHINEHESSEN/GERMANY

citrus fragrances, mango & peach liqueur |  
impressive due to its opulence | fresh long finish | 13%

0,75l 62

**CEEL**

**Chardonnay Reserve 2021**

NEUSIEDLERSEE/AUSTRIA

ripe exotic fruits & fine notes of citrus |  
a touch of fine brioche | 14%

0,75l 54

**GOBELSBURG**

**Grüner Veltliner Ried Lamm 2021**

KAMPTAL/AUSTRIA

vibrant vanilla | apricot | some notes of pepper  
elegant wood | fruity & tangy on the palate | 13,5%

0,75l 85

**MARTINS**

**Pinot Grigio/Grauburgunder Reserve 2021**

KAMPTAL/AUSTRIA

delicate notes of stone fruit | some touches of honey &  
exotic fruit | full-bodied | long finish | 14%

0,75l 58

**JERMANN**

**Chardonnay 2021**

**Where Dreams Have No End**

FRIAUL/ITALY

lots of charme & complexity | exotic fragrances  
aromatic & long lasting finish | 13%

0,75l 85

**MARTINS**

**Weißburgunder Reserve 2022**

LOWER AUSTRIA/AUSTRIA

delicately nutty with fine white pears  
some peaches | creamy & powerful body | 13%

0,75l 58

**DONABAUM**

**Grüner Veltliner Smaragd,  
Ried Spitzer Point 2022**

WACHAU/AUSTRIA

beautiful minerality | multifaceted bouquet | notes  
of yellow apple & orange | fine-aromatic finish | 14%

0,75l 90

**WALTER SKOFF**

**Sauvignon Blanc Ried Grassnitzberg  
2021**

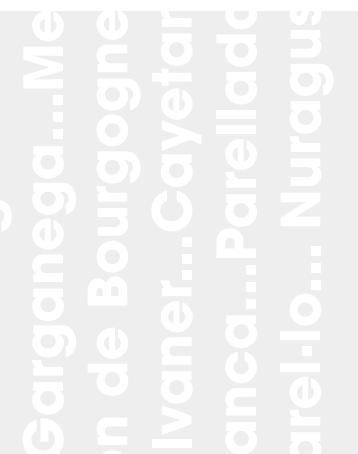
SOUTHERN STYRIA/AUSTRIA

elderflower | white peach | subtle apple & lychee  
juicy on the palate | beautiful finish | 13,5%

0,75l 60

„Where the wine is missing  
life's joy dies.“

Euripides



# RED WINES of the WINE-QUADRAT

## PÖCKL Zweigelt

BURGENLAND/AUSTRIA

nose of cherries | floral touches | good spices |  
full, velvety and juicy on the palate | 13%

1/8l 8  
0,75l 48

## TRITIUM Rioja Tinto

RIOJA/SPAIN

wonderful garnet red | elegant soft tannins |  
liquorice in the finish | 14%

1/8l 8,5  
0,75l 51

## SCHMIDT Cabernet Sauvignon

WEINVIERTEL/AUSTRIA

matt carmine red | aroma of black currants with a smokey touch |  
full-flavoured finish | 14%

1/8l 8  
0,75l 48

## TENUTA Nero San Pietro Rosso

PIEMONTE/ITALY

nose of red berries & cherries | tastes after dark berries & plums | notes of  
liquorice | subtle tannin | full-bodied and long finish | 14%

1/8l 9  
0,75l 54

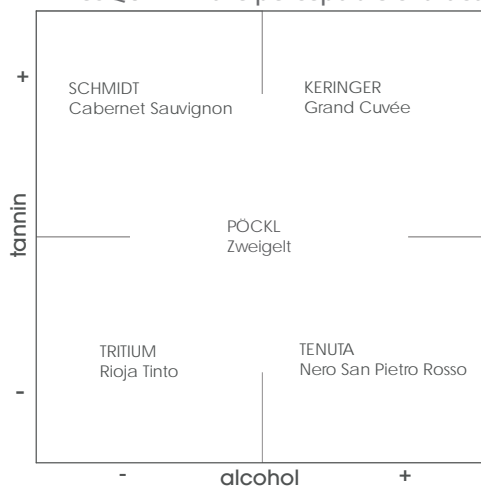
## KERINGER Grand Cuvée

BURGENLAND/AUSTRIA

cuvée of Zweigelt and Rathay | fruity-elegant with black berries | delicately  
spicy from fine wood | a touch of chocolate in the nose | 14,5%

1/8l 9,5  
0,75l 57

wineSQARE - the perceptible character



red **FineARTwines**  
the „free section“ for a SPECIAL evening

**SCHEIBLHOFER**

**Cuvee Reserve Big John 2021**

BURGENLAND/AUSTRIA

dark ruby with a nose of black cherries,  
blackberries & cowberries | dark chocolate,  
cinnamon and vanilla | 14%

0,75l 55

**UMATHUM**

**Frauenkirchner Ried Hallebühl**

**Zweigelt 2018**

NEUSIEDLERSEE/AUSTRIA

aromas of plums and cherries | lightly smoky |  
peppery | beautiful tannins with  
a fine aftertaste | 13%

0,75l 82

**J. HEINRICH**

**Blaifränkisch Cupido 2019**

MITTELBURGENLAND/AUSTRIA

blackberries | fine wood | light notes of minerals |  
juicy, dense, silky & elegant | 14,5%

0,75l 96  
Magnum 1,5l 185

**ALPAMANTA NATAL**

**Cabernet Sauvignon 2015**

ARGENTINA

red fruit & plums | with a fine note of spices  
and vanilla | strong tannins | soft,  
with a long finish | 13,5%

0,75l 60

**FRESCOBALDI**

**Brunello di Montalcino**

**DOCG 2018**

TOSKANA/ITALY

elegant cherry-blackberry bouquet | spicy aromas of  
pepper, coffee & tobacco | elegant  
tannins & full body | 14,5%

0,75l 104

**Angelo GAJA**

**BAROLO Nebbiolo Dagromis 2019**

PIEMONTE/ITALY

bouquet of intense ripe berries | cherries & spices on  
the palate | perfectly fine tannins | very long finish | 14%

0,75l 165

**BODEGA PIEDRA NEGRA**

**Malbec Reserva 2021**

ARGENTINA

deep dark colour | red berries & spices | on the palate  
hints of coffee & dark chocolate | subtle pepper note  
with ripe tannins | very long finish | 14,5%

0,75l 58

**AVIGNONESI**

**Merlot Desiderio 2019**

TUSCANY/ITALY

dried fruit aroma | bitter sweet chocolate  
on the palate | fancy taste range  
from sandalwood to coffee | 14,5%

0,75l 82

**Angelo GAJA**

**Nebbiolo Barbaresco 2019**

PIEMONTE/ITALY

wood's berries & plums | complex and  
exciting bouquet | well integrated acidity |  
incredibly long finish | 14%

0,75l 275

lauer Portugiese  
egroamaro... Ne  
l'Avola... Menc  
Chelva... Ruby  
ernet... Nebbio

...the most elegant way  
to end the evening

**ROSÉ SECCO**

MARTINS s | from Pinot Noir  
with a „berry“ aroma | dry aftertaste

0,1l 8  
0,75l 58

**PERE VENTURA Cava Primer Brut Reserva**

spanish sparkling wine  
fruity & fresh

0,1l 8  
0,75l 58

**SCHLOSS GOBELSBURG SEKT BRUT RESERVE**

pleasant mousseux | creamy texture  
ripe yellow apple

0,1l 9  
0,75l 67

SPARKLING WINES

CHAMPAGNE

**PERRIER JOUET brut**

delicately floral | white blossoms  
originating from the love story between  
P. N. Perrier & A. J. Jouet 1811

0,375l 55  
0,75l 88

**MOET rosé**

glowing pink | lively bouquet  
touch of wild strawberry, raspberry & cherry

0,75l 104

**VEUVE CLIQUOT**

fresh & dry | opulent fruitiness

0,75l 96

**DOM PERIGNON Vintage 2012**

aromas of white bread, honey, almonds & apricot  
smoky accents | enormous depth

0,75l 320

# SPRITZ

**HUGO** 7,5  
prosecco | elderflower | mint | lime | soda

**LILLET SPRITZ** 7,5  
lillet | elderflower | soda | cucumber

**WEIßER SPRITZER** 5  
white wine | soda

**VIOLET SPRITZ** 8  
violet sirup | prosecco | soda | lime

**APEROL SPRITZ** 7  
aperol | white wine | soda  
optional: with prosecco

**WILDBERRY SPRITZER** 7,5  
prosecco | russian wild berry | berries

**APEROL MARACUJA SPRITZ** 8,5  
maracuja | aperol | prosecco | soda

# BEER

## DRAUGHT

**STIEGL Goldbräu**  
Seidel 0,3l 4,5  
Krügerl 0,5l 5,5

**STIEGL Zwickl**  
Seidel 0,3l 4,5  
Krügerl 0,5l 5,5

**BEERGRONI**  
campari | gin | vermouth rosso | Zwickl  
8,5

## BOTTLED

**STIEGL Pils** 5,2  
0,33l

**UNERTL Weißbier** 5,8  
0,5l

**STIEGL Radler** 5,8  
lemon  
0,5l

**STIEGL Freibier** 6  
alcohol free  
0,5l

**IPA TORPEDO**

**Sierra Nevada**

USA

special hopping | strong yet elegant | slightly bitter |  
with a touch of tropical fruits | 7,2%

350ml 11

**WEITRA**

**das Schwarze**

AUSTRIA

dark beer with fine coffee-roasting flavours | elegant bittersweet notes of  
chocolate, accompanied by tastes of prunes |  
delicate malty touch | 4,8%

330ml 11

**MY ANTONIA**

**Birra del Borgo**

ITALY & USA

special pale pils | wonderful hoppy flavour with touches  
of honey due to multiple manual hopping |  
slight taste of flowers and resin | 7,5%

330ml 14

**ICELANDIC WHITE ALE**

**Einstök**

ICELAND

cloudy yellow | classic wheat beer | touches of citrus,  
delicate coriander & orange zest | slightly fruity and  
refreshingly mild | 5,2%

330ml 12

**TADDY PORTER**

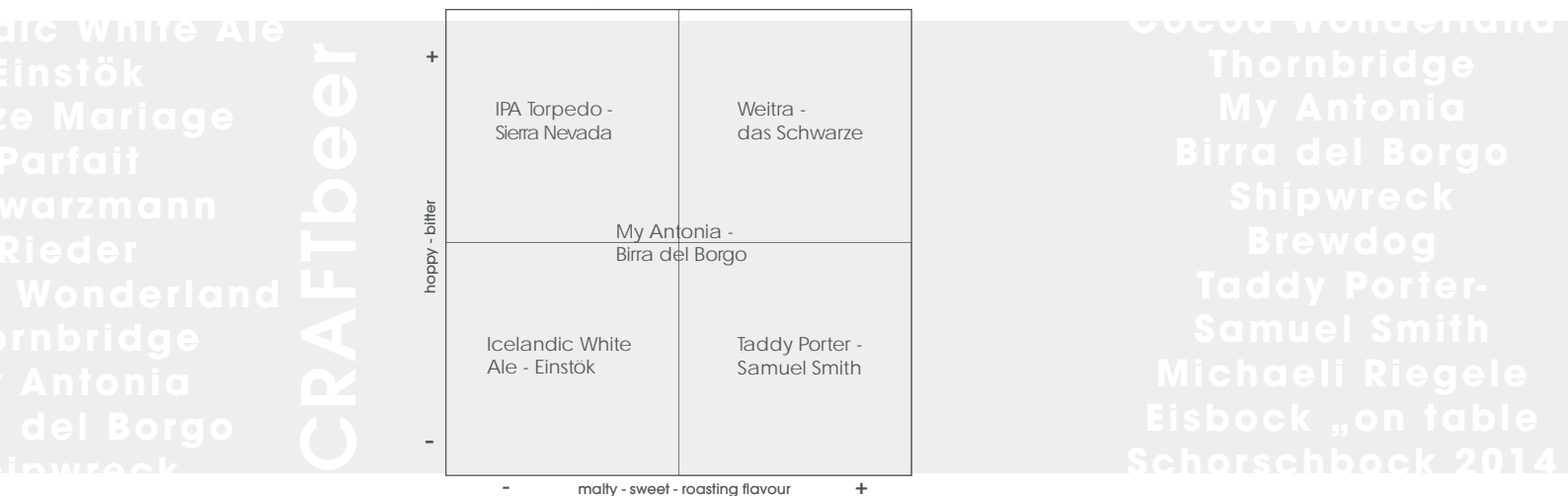
**Samuel Smith**

ENGLAND

very dark, dense & creamy english porter | pleasant malt- &  
roasting flavours | some coffee & liquorice with dark chocolate | 6%

355ml 12

the BEERSQUARE for moderate CRAFTS





# CRAFTbeer excitingly different

## AECHT SCHLENKERLA

### smoked beer

GERMANY

smoked maerzen | THE classic smoked beer | amber-coloured |  
tart-spicy taste of **smoked ham** | with a touch  
of caramel/toffee | 5,1%

500ml 11

**FOOD PAIRING:** hearty steaks (e.g. rib eye) & burger

## ORGANIC CHOCOLATE STOUT

### Samuel Smith

ENGLAND

velvety chestnut brown | dense creamy foam | roasted malt | cocoa & dark  
chocolate in the nose | spicy-sweet nuances of espresso and caramel | 5%

550ml 15

**FOOD PAIRING:** dessert

# CRAFTbeer SPECIAL

## 600° hot BEERSTICK

refine your beer with burning hot 600 degrees:  
It caramelises the beer, keeps the foam warm  
and the beer itself ice cold.

A completely new experience in taste!

+3,5

# longDRINKs & Cocktails ...

## **MOJITO** 11

White Rum | Brown Sugar |  
Lime | Mint | Soda  
can be ordered „virgin“ 9

## **CUBA LIBRE** 12

White Rum | Cola | Lime

## **PINA COLADA** 14

White Rum | Coconut | Pineapple | Cream  
can be ordered „virgin“ 10

## **MARTINI COCKTAIL** 11

Gin | Vermouth | Olive

## **GIN SOUR** 11

Gin | Fresh Lemon | Sugar Sirup

## **GIMLET** 9

Gin | Lime

## **NEGRONI** 10

Gin | Campari | Vermouth Rosso

## **CAPE COD** 8

Vodka | Cranberry

## **SCREWDRIVER** 8

Vodka | Orange

## **MOSCOW MULE** 11

Vodka | Ginger Beer | Lime

## **WHITE RUSSIAN** 9

Vodka | Coffee Liqueur | Cream

## **VODKA GIMLET** 9

Vodka | Lime

## **OLD FASHIONED** 12

Whiskey | Sugar | Angostura | Orange

## **MANHATTAN** 12

Whiskey | Vermouth | Angostura

## **WHISKEY SOUR** 12

Whiskey | Lemon | Orange | Sugar Sirup

## **...SMOKED** 14

## **GIN TONIC Classic** 12

Beefeater | Fentimans Tonic

## **GIN TONIC Viennese** 15

Wien Gin | Fentimans Tonic | Orange

## **GIN TONIC Cucumber** 14

Hendricks | Thomas Henry Tonic | Cucumber

## **GIN TONIC Lemon** 16

Monkey 47 | Fentimans Tonic | Lemon

## **GIN TONIC Wiener Madl** 15

Wien Gin | Fentimans Rose Lemonade

## **pimp your GIN** +1,5

on the table from the flowerbox

## **AMARETTO SOUR** 12

Amaretto | Lemon | Orange | Sugar Sirup

## **AMARETTO COOLER** 9

Amaretto | Cranberry | Orange

## **COINTREAU POLITAN** 13

Cointreau | Lime | Cranberry

## **DOOR NO. 8** 13

Coffee Liqueur | Cointreau | Cream

# WHISKEY

**BASIL HAYDEN**  
Kentucky Straight BOURBON  
4cl 11

**TULLAMORE DEW**  
14y  
Single Malt IRISH WHISKEY  
4cl 11

**GLENFIDDICH**  
12y  
Single Malt SCOTCH  
4cl 12

**LAGAVULIN**  
16y Islay  
Single Malt SCOTCH  
4cl 19

**TALISKER**  
25y  
Single Malt SCOTCH  
4cl 35

# TEQUILA

**Mezcal Beneva**  
2cl 7  
**Don Julio Reposado**  
2cl 8

# COGNAC

**ILE DE RE**  
Fine Island Cognac  
Cliffside Cellar  
4cl 12

**PRUNIER**  
20y  
4cl 17

**FRAPIN**  
89-91-93  
4cl 29

# SPIRIT

lots of

## GIN

**WIEN GIN**  
Vienna Dry Gin  
4cl 12

**HENDRICKS**  
Scotland est. 1886  
4cl 11

**MONKEY 47**  
Schwarzwald Dry Gin  
4cl 13

**WINDSPIEL**  
Premium Dry Gin Reserve  
Limited Edition  
4cl 16

## RUM

**EL DORADO**  
Special Reserve  
15y  
4cl 11

**RON ZACAPA**  
Solera Gran Reserva Sistema  
23y  
4cl 14

**RON ZACAPA XO**  
Solero Gran  
Reserva Especial  
4cl 24

## ARMAGNAC

**CLES DES DUCS VIEIL**  
V.S.O.P  
4cl 9

## SCHNAPPS

**PFAU Williams**  
2cl 8  
**SALOMON Marille**  
2cl 8

## VODKA

**1310**  
Austria  
4cl 9

**BELVEDERE**  
Poland  
4cl 12

**BELUGA**  
Russia  
4cl 18

## VERMOUTH

**Martini Bianco**  
4cl 7

**Martini Rosso**  
4cl 7

**Martini Extra Dry**  
4cl 7

## GRAPPA

**BERTA**  
Unica La Grappa  
2cl 8

**BERTA**  
TRE SOLI TRE  
Invecchiata  
2cl 16

# ALCOHOLfree

## CLASSICS

### RÖMERQUELLE mineral water

sparkling/natural

0,33l	3,8
0,75l	6,5

### sparkling water

pure/lemon/elderflower\*

0,25l	3,2
0,5l	4,2

### COCA COLA

Coca Cola classic/Coca Cola zero

0,33l	5
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### FRUIT JUICE

apple/orange/cranberry/apricot/pear

PURE		SPRITZ	
0,25l	4,5	0,25l	3,9
0,5l	5,5	0,5l	5,0

### SCHWEPPEs

Russian Wild Berry/Bitter Lemon/  
Ginger Beer

0,2l	5,5
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### FENTIMANS

Tonic

0,2l	5,5
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Rose Limonade

0,2l	5,5
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### THOMAS HENRY

Tonic/Ginger Ale

0,2l	5,5
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## our house SPECIALS

### HOMEMADE ICE TEA

#### Mango

black tea | mango | lime

6

### FRESH, FRESHER

#### ...Passion Fruit Spritzzz

soda | lime | passion fruit

6

\* from the gardens of our winemaker MARTINS, plucked by hand



## ALLERGENES

A	Glutenhaltiges Getreide und daraus gewonnene Erzeugnisse
B	Krebstiere und daraus gewonnen Erzeugnisse
C	Eier von Geflügel und daraus gewonnene Erzeugnisse
D	Fisch und daraus gewonnene Erzeugnisse (außer Fischgelatine)
E	Erdnüsse und daraus gewonnene Erzeugnisse
F	Sojabohnen und daraus gewonnene Erzeugnisse
G	Milch von Säugetieren und Micherzeugnisse (inkl. Laktose)
H	Schalenfrüchte und daraus gewonnene Erzeugnisse
L	Sellerie und daraus gewonnene Erzeugnisse
M	Senf und daraus gewonnene Erzeugnisse
N	Sesamsamen und daraus gewonnene Erzeugnisse
O	Schwefeldioxid und Sulfite
P	Lupinen und daraus gewonnene Erzeugnisse
R	Weichtiere wie Schnecken, Muscheln, Tintenfische & daraus gew. Erzeugnisse

### SPEISEN

Barbecue Sauce	A/M
Beef Tatar	A/G/M/O/C
Bunter Blattsalat	L/O
Chateaubriand Salzmantel	C
Cheddar	G
Cocktail Dip	G/O/C/M
Crème Brûlée	C/G
Crispy Pancetta	-
Demi-Glace	L/O/G
DOOR 8's Classic Burger	A/C/G/M
DOOR 8's Pulled Beef Burger	A/C/G/M/O/L
DOOR's Gewürzgarten	O/E/H/L/M/N
DOOR's Kohlsprossen	A/F/O
French Fries	M/C
French Fries Poutine	G/L/O
French Fries Trüffel & Parmesan	A/B/C/D/F/G/H/M/O/R
Frischer Chili	-
Garnele	B
Gebratene Lachsforelle mit Mandelkruste	A/C/D/R/G/L/M/O
Gefüllte Spitzpaprika	A/H/O/G/C/N
Gemüsepfanne	L/G
Geräucherter Rinderfett Hollandaise	C/G/O/M
Geschmorte Zwiebeln	-
Hot No. 8	O
Käseplatte	A/G/M
Knoblauchsuppe	O/G/L
Kräuter Knoblauchbutter	G/M
Lachsforelle gebeizt und gefäcmt	D/G/M/A
Mac and Cheese	A/G/L/O
Ofenkartoffel	G
Ofenkartoffel Creme Fraiche	G
Ofenkartoffel Käse & Speck	G
Pfeffersauce	L/G/O
Pimientos de Padron	G/O
Pochiertes Bio-Ei	C
Rauchglocke	-
Schalotten-Julienne	-
Schokoladen Küchlein	A/C/G
Schupfnudeln	A/C/G/O
Steaks	-
Tataki vom Rind	C/G/M/O
Trüffelbutter	A/B/C/D/F/G/H/M/O/R
Vorspeisenvariation für Zwei	A/D/G/H/M/O/C
Wintertraum	A/C/G/H/O
Ziegenkäserolle karamellisiert	G/H/O

### GETRÄNKE

Alkoholfreie Getränke	-
Alle Biere & CRAFTs	A
Alle Kaffees die nicht aufgelistet sind	-
Espresso Macchiato	G
Capuccino	G
Irish Coffee	G
Affogato al Caffè	G
Alle Rot-, Port-, Süß- & Weißweine	O
Alle Schaumweine, Sekt und Champagner	O
Amaretto	E/O/H
Amaretto Cooler	E/O/H
Aperol (Spritz)	O
Armagnac	O
Baileys	G
Berry Delight	-
Birrellini	-
Campari	-
Campari Orange	-
Cape Cod	-
Cognac	O
Cointreapolitan	-
Cuba Libre	-
DOOR No. 8 Cocktail	G
GEISTreiches sonst.	-
Gimlet	-
Gin	L
Gin Tonics	L
Grappa	O
Hugo	O
Lillet	O
Manhattan	O
Martini Cocktail	O
Mojito	-
Moscow Mule	-
Negroni	O
Nusslikör	E/H
Old Fashioned	-
Pina Colada	G
Rum	-
Schnaps	-
Screwdiver	-
Sours	-
Tequila	-
Veilchen Spritz	-
Vermouth	O
Vodka	A
Vodka Gimlet	-
Whiskey	A
White Russian	G
Wildberry Spritz	-