



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

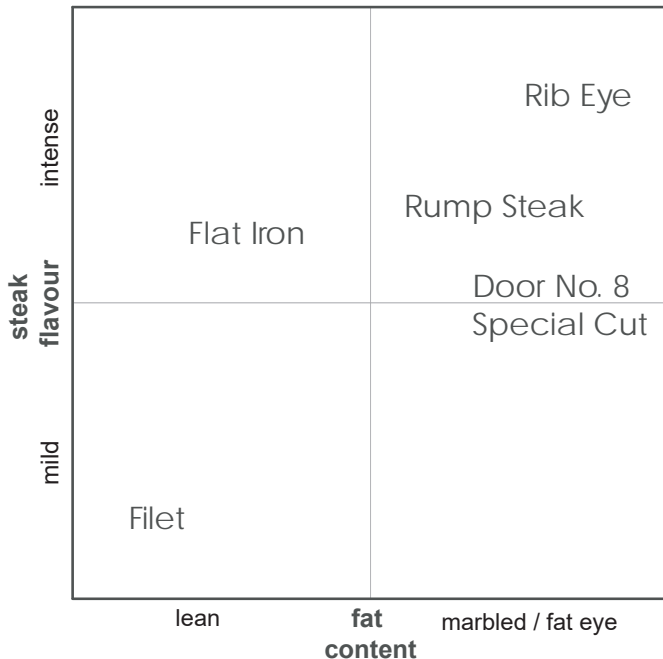
FILET TIPS New Zealand
juicy, mild and tender -
grilled and served in tiny bits!

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...

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

...and
homemade

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

CHOCOLATE LAVA CAKE liquid core ice cream whiskey caramel sauce	11
CREME BRULEE with delicate vanilla	10
ICE CREAM CLOUD vanilla ice cream caramel foam almond chip	8
WINTERWONDERLAND Vanillekipferl crunch chestnut orange chocolate mulled wine reduction	12
CHEESE PLATTER [by JUMI] 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..

KRACHER Red Roses sweet wine a sophisticated equilibrium of sweet and sour	0,1l	14
AMARETTO Gozio	4cl	7
WALNUT LIQUEUR	4cl	12
PORT WINE Ramos Pinto late bottled Vintage	5cl	9
BAILEYS	4cl	6
DOOR NO. 8 COCKTAIL coffee liqueur cointreau cream		13
LIMONCELLO Pallini	4cl	7,5

GRAPPA

BERTA Unica	2cl	8
TRE SOLI TRE	2cl	16

SCHNAPS

PFAU williams	2cl	8
SALOMON apricot	2cl	8

AVERNA	4cl	6
AVERNA SOUR		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

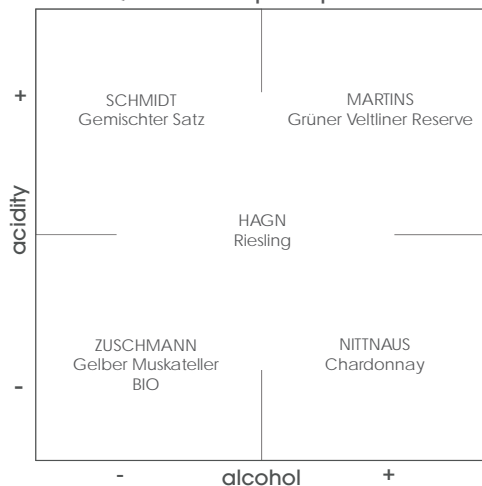
MARTINS Grüner Veltliner Reserve

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

wineSQUARE - 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

WEINVIERTEL/AUSTRIA

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

MARTINS

Weißburgunder Reserve 2022

WEINVIERTEL/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

GARTNER Cabernet Sauvignon

BURGENLAND/AUSTRIA

bouquet of cowberries, sour cherries & stewed plums | powidl & a touch of
clove | elegant powerful tannin | 14%

1/8l 8
0,75l 48

VILLA ANTINORI Rosso Toscana

TUSCANY/ITALY

bouquet of red berries | spices & vanilla in the aftertaste | velvety on the
palate | subtle tannin | 13,5%

1/8l 9
0,75l 54

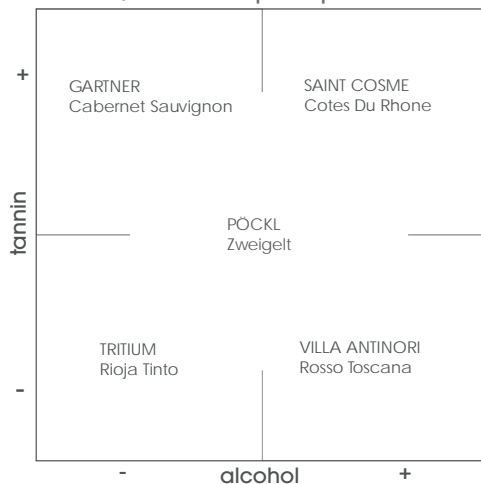
SAINT COSME Cotes Du Rhone

RHONE VALLEY/FRANCE

earthy minerality & berrylike in the nose | beautiful taste after blackberries |
fine notes of liquorice | dense aroma | lush body | 14%

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

wineSQUARE - 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... Mencia
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 2013

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

TRUMER Pils
Seidel 0,3l 4,5
Krügerl 0,5l 5,5

TRUMER Zwickl
Seidel 0,3l 4,5
Krügerl 0,5l 5,5

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

BOTTLED

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

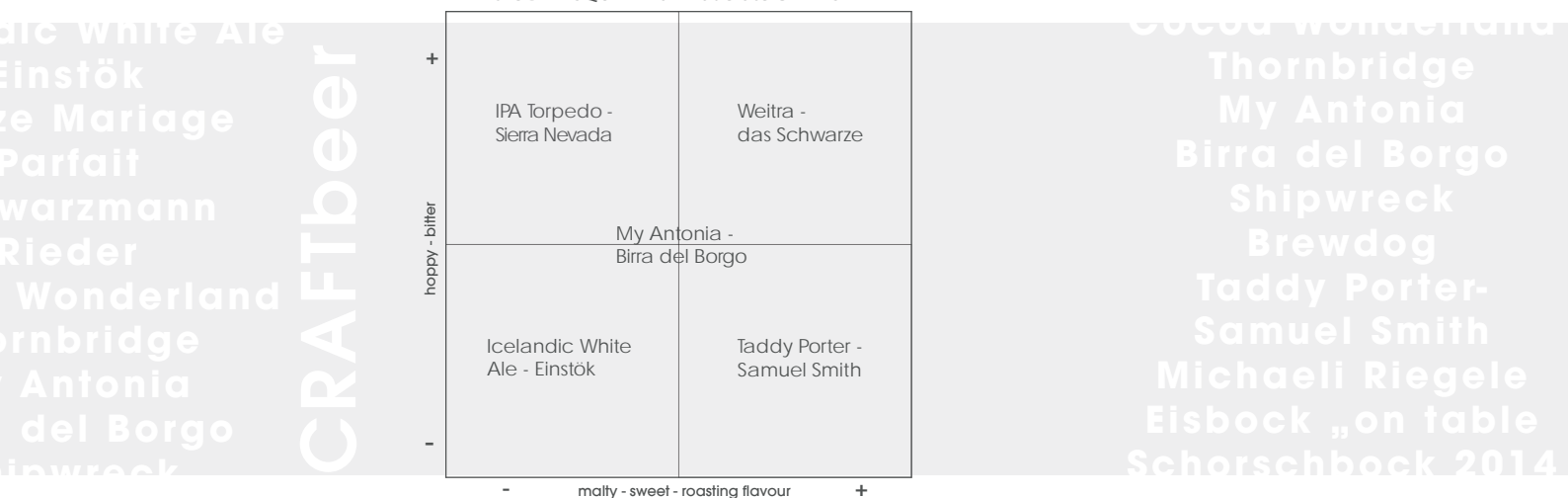
Samuel Smith

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

TEQUILA

Mezcal Beneva
2cl 7
Don Julio Reposado
2cl 8

RUM

ANGOSTURA
Caribbean Rum
5y
4cl 9

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

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

COGNAC

ILE DE RE
Fine Island Cognac
Cliffside Cellar
4cl 12

PRUNIER
20y
4cl 17

FRAPIN
89-91-93
4cl 29

ARMAGNAC

CLES DES DUCS VIEIL
V.S.O.P
4cl 10

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	-