

# Menu

from 11 a.m. to 2 p.m.  
and 5 – 8 p.m.

## Soups and appetizers

Lemongrass curry soup	6,90 €
with prawns	9,50 €
Soup of the day	6,90 €
Burrata	13,50 €
on tomato carpaccio, arugula, baby leaf and core mix	
Moun10-Bread salad	13,50 €
Feta, tomatoes, cucumbers, olives, peppers and baby leaf	

## Salads

Large salad	11,90 €
with gratinated goat cheese	17,50 €
with fried chicken strips	17,50 €
with cheese dumplings and brown butter	17,50 €

Small mixed side salad 5,50 €

Dressing to choose from: orange-ginger, balsamic vinegar or caesar

## Pasta

Farfalle or Penne	9,50 €
Pasta sauces to choose from: Gorgonzola, Napoli, Bolognese or salmon cream sauce	
Serving Cheese Parmesan	1,50 €
Nodini al Tartufo	15,50 €
with parmesan, fresh egg yolk and affila cress	
Käsespätzle	14,50 €
with homemade fried onions and side salad	

## Mains

Braised ox cheek	24,90 €
on potato-celery puree and confit oxheart tomatoes	
Bouillabaisse (French fish soup)	23,90 €
Cod, shrimp, mussel, mullet, rouille sauce and baguette	
Coq au vin (chicken sautéed in red wine)	22,50 €
on creamy polenta and root vegetables	
Veal cream goulash	22,90 €
with glazed dumplings and confit tomatoes	
Baked Fetaragout	14,50 €
Feta, tomatoes, olives, bell pepper, red onions, with baguette and side salad	

## Desserts

Duo of chocolate 8,90 €  
liquid chocolate cake with chocolate ice cream

Tiramisu 7,90 €  
with seasonal fruits

Affogato Moun10 5,50 €  
with Classic Truffle, White or Hazelnut

Ice cream coffee or ice chocolate 6,90 €  
with vanilla ice cream

Daily changing cakes in our showcase  
While stocks last...

# Smoothies

je 6,90 €

## Sunshine

Peach / Passion Fruit / Mango

## Acai Beere

Strawberry / Blueberry / Mango /  
Acai Berry

## Multi Vitamin

Orange / Karotte / Mango / Zitrone

## Protein & Greens

Pineapple / Pea Protein Pellets / Chlorella / Inactive  
Yeast / Spirulina / Banana / Spinach / Mango / Chia  
Seeds

# Cocktail

je 11,40 €

Turn your smoothie into a cocktail!  
Smoothie of your choice with 4 cl gin.

# Tapas

.... to the election

Cocktail Shrimps

Olive Mix

Grilled vegetables

dried tomatoes and artichokes

Hummus natural or beetroot

Obazda

Chicken Curry

Beef salami

marinated beef salad

Grana Padano

marinated feta

3 Piece                      9,50 €

6 Piece                      17,50 €

9 Piece                      25,00 €

**Including Breadbasket**

# Hot drinks

Espresso	2,40 €	
Espresso doppio	3,40 €	
Cup of coffee	3,10 €	
Mug of coffee	3,80 €	
Cappuccino	3,80 €	<b>with syrup + 1,50 €</b>
Cappuccino big	4,50 €	Caramel
White coffee	4,50 €	Vanilla
Latte Macchiato	4,50 €	Toffee Nut
Matcha Latte	4,50 €	White chocolate
Hot chocolate	4,20 €	
Ice cream coffee	6,90 €	
Ice Chocolate	6,90 €	
Children's cappuccino	2,50 €	

**Affogato Moun10** 5,50 €

with Classic Truffle, White or Hazelnut

**Tea Forte** 3,80 €

English Breakfast, Cherry Blossom,  
Moroccan Mint, White Ginger Pear,  
Blueberry Merlot, Chamomile Citron

# Drinks menu

## Beer

Augustiner Bier	0,5 l	4,70 €
Lager, Radler, Wheat beer, Lager nonalcoholic		
Erdinger	0,5 l	4,70 €
Wheat beer nonalcoholic		

## Non-alcoholic beverages

Almdudler	0,35 l	4,00 €
Rauch Juice spritzer „Bio“	0,33 l	4,00 €
Apple, currant or rhubarb		
Rauch Juices	0,25 l	3,50 €
Apple, multivitamin or orange		
Rauch Iced tea	0,33 l	4,00 €
Peach, lemon or pomegranate		
Fuzetea	0,33 l	4,00 €
Peach or lemon		
Watermelon Mint (without sugar)		
Coca-Cola, Coca-Cola zero, Fanta, Sprite or Mezzo Mix	0,33 l	4,20 €
Adelholzener Mineral water	0,25 l	2,90 €
classic or still	0,75 l	5,50 €
Table water	0,25 l	2,80 €
	0,4 l	3,50 €

# Aperitif and champagne

Aperol Spritz, Limoncello Spritz  
or Hugo 7,50 €

Gin-Tonic Malfy 9,50 €  
Original, Orange, Grapefruit or Lemon

Glas Prosecco 0,1 l 4,50 €

Prosecco Extra dry 0,75 l 25,00 €

Perrier Jouet 0,75 l 75,00 €

Moët & Chandon Ice Impérial 1,5 l 210,00 €

Prinz Feinbrennerei 4,90 €

Old Varieties– 2 cl

Apricot, Williams, Forest Raspberry,  
Hazelnut, Cherry or Apple



# Wine list

	0,1 l	0,2 l	0,75l
<b><u>White wines by the glass</u></b>			
Sauvignon Blanc, Gröhl, Rheinhessen dry, harmonious, fruity	4,90 €	8,50 €	27,50 €
Grauer Burgunder, Gröhl, Rheinhessen dry, pear, apple and stone fruit aromas, fine spiciness and a pleasant acidity structure	4,90 €	8,50 €	27,50 €
Weißer Burgunder, Gröhl, Rheinhessen juicy yellow fruit aromas of pear, Apricot and citrus fruits	4,90 €	8,50 €	27,50 €
Riesling, Gröhl, Rheinhessen refreshing aromas of lime, green apple and peach	4,90 €	8,50 €	27,50 €
Grüner Veltliner, Salzl, Österreich juicy fruit notes on the nose, ripe green apple, elegant spiciness, fine stone ass length	4,90 €	8,50 €	27,50 €
Lugana di Sirmione DOC, Avanzi Fruity and floral on the nose, fresh on the palate with a fine almond note.	5,50 €	8,90 €	29,00 €
Chardonnay, Wilhelm Walch, Südtirol complex aromas, exotic fruit, passion fruit	5,50 €	8,90 €	29,00 €

<b><u>Weinschorle</u></b>	0,25 l	0,5 l
Red, white or rosé wine	4,50 €	7,90 €

0,1 l      0,2 l      0,75l

## Red wines by the glass

Superiore Garda Classico, Avanzi      5,50 €      8,90 €      30,00 €  
Notes of vanilla and biscuit, warm, full of  
balanced tannin structure 90% Gropello,  
10% Rebo

Spätburgunder, Thörle,  
Rheinhessen      5,50 €      8,90 €      30,00 €  
dry, wild aromas and intense dark fruit on  
the nose, fine acidity and powerful  
minerality

Zweigelt, Salzl, Neusiedlersee      4,90 €      8,50 €      27,50 €  
dry, elegant and wonderfully balanced on  
the palate, cherry roast, plums

Ursprung, Markus Schneider, Pfalz      5,50 €      8,90 €      31,00 €  
dry, ripe cherries, red and blackcurrants and  
plum jam Cabernet Sauvignon, Merlot and  
Portugieser

Cuvee Johannes „G“      5,50 €      8,90 €      27,50 €  
dry, aromas of dark forest fruits, plums,  
dates and black cherries Cabernet  
Sauvignon, Merlot & Pinot Noir

## Rosé wine by the glass

Rosavero Chiaretto Classico DOC,  
Avanzi      4,00 €      7,50 €      24,50 €  
dry, floral, fresh, tasty, intense and soft

## Bottled wines white 0,75 l

**Kalk und Kreide, Thörle, Rheinhessen** 39,00 €

Weißburgunder, Chardonnay

On the nose, it is slightly smoky and yeasty with pithy features. On the palate it is opulent and ripe, but it is carried by a noticeable, salty minerality. In addition, there is a fine wood spice that rounds off this liquid work of art.

**Grüner Veltliner Federspiel, Pax, Wachau** 35,00 €

A spicy play of aromas with floral notes and delicate exoticism. Fresh on the palate, harmonious acidity, with animating minerality and great drinking flow. The Pax winery is the winemaker's discovery 2021 in Austria.

**Grüner Veltliner Smaragd, Pax, Wachau** 49,00 €

Tobacco spice with creamy notes, very precise, puristic and taut. Salty on the palate, long compact finish accompanied by grapefruit and vital acidity.

**Chardonnay Wachauer Reserve, Pax, Wachau** 49,00 €

Single-varietal Chardonnay: light yellow-green, silver reflections. Delicate yellow peach fruit, a hint of apple, delicate tangerine zest, some blossom honey. Juicy, elegant, fine spicy oak, finesse-rich structure, mineral-salty, subtle sweetness in the finish, still very youthful, a promise for the future.

**Chardonnay New Style, Salzl, Neusiedlersee** 39,00 €

Intense, juicy golden yellow with green reflections. Wonderful intense aroma of ripe fruit, with fine Exotic tropical fruit, apples, dried apricots, pineapple, some papaya, vanilla, a hint of coconut and white chocolate, nuances of incense and pleasant spicy notes.

**Lugana Borghetta Riserva D.O.C., Avanzi, Gardasee** 39,00 €

Typical, well-structured and intense wine with a long finish, aromas of vanilla and white fruits, well integrated and elegant.

## Bottled wines red 0,75 l

Merlot DOC, Ronchi Di Manzano, Italien 35,00 €

Dry, rich in tannins, juicy, balanced, intense yet elegant, fine-bodied, harmonious.

Brunetto Di Montecorno, Avanzi, Gardasee 49,00 €

Dry, intense carmine red with violet reflections marries here with the vinous smell of red fruits and plays with complex aromas of ripe jam and liquorice.

Réserve Cabernet Sauvignon & Merlot, Thörle, Rheinhessen 39,00 €

Cuvée 60% Cabernet Sauvignon, 40% Merlot

Dry, on the nose hints of violets and foliage as well as intense aromas of wild wild berries and morello cherries, subtly hinted by a fine spicy wood and a hint of dark chocolate.

The Legends, Scheiblhofer, Burgenland 45,00 €

Cabernet Sauvignon, Merlot

Dry, integrated fruitiness of caramel and blackcurrant, roasted oak flair with a powerful, soft body.

The Peak Of Glory, Scheiblhofer, Burgenland 49,00 €

Zweigelt, Merlot, Cabernet Sauvignon

Dry, play of fruit and chocolate notes with a slightly smoky touch.

THE GREAT BUSTARD, Scheiblhofer, Burgenland 54,00 €

Merlot, Cabernet Sauvignon, Zweigelt

Dry, powerful, 18 months of barrel ageing, large body, cherry, plums and roasted aromas.

## Wines on pre-order

Praitenbrunn 2015, Scheiblhofer, Burgenland 79,00 €

Deep dark ruby garnet. Delicate spicy oak, some dark wild berry confit, a hint of cassis, fresh bouquet, spicy notes. Complex, juicy, taut, fine heart cherry fruit, chocolaty touch, well-integrated, velvety tannins, versatile food companion. Falstaff 95 points

Batonnage 2015, Scheiblhofer, Burgenland 395,00 €

Deep dark ruby garnet. Ripe strawberries, sweet hints of spices, heart cherries and cassis. Full-bodied, highly elegant, mineral, fine bearing tannins, red cherries on the finish, salty-mineral finish. Club Batonnage: Markus Altenburger, Florian Gayer, Erich Scheiblhofer, Gerhard Kracher, Christian Tschida Falstaff 100 points

Flaccianello della Pieve 2017, Fontodi, Toscana 189,00 €

Azienda Agricola Fontodi, Fam. Manetti

On the nose, dark berries, smoke, liquorice, tar and graphite, just some of the many aromas. This opulence continues on the palate with mountains of ripe fruit and dense tannins. Fantastic, to-the-point elegance with high ageing potential! 100% Sangiovese

Tignanello 2019, Antinori, Toscana 199,00 €

Top wine from the house of Antinori.

Dry, powerful, harmonious, integrated tannins, barrique ageing.

Ornellaia Bolgheri Superiore DOC 2017, 385,00 €

Tenuta dell' Ornellaia, Toscana

Cuvée of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot. Dry, fruity aroma of currant, blackberry and vanilla. The top wine from the Supertuscans range.

Sassicaia Bolgheri DOC 2017, Tenuta San Guido, 550,00 €  
Toscana

Dry, deep ruby red, aromas of fresh blackberries, ripe cherries, dark currants and delicate raspberries, very fine spicy notes of black pepper, dried juniper berries and Mediterranean mountain herbs, cuvée of Cabernet Sauvignon and Cabernet Franc.