

Menu

from 11 a.m. - 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	
with chicken breast strips	18,00 €
Beef carpaccio	10,90 €
with parmesan and arugula	

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

Mains

Moun10 Signature Burger 15,50 €

from Riegseer-Weideochs, Naturlandhof Mayr
with bacon, Gouda and fried onions, served with potato chips

Black Italien Burger 15,50 €

from Riegseer-Weideochs, Naturlandhof Mayr
with mozzarella, tomato, arugula and basil cream, served
with potato chips

Club Sandwich 13,90 €

Chicken breast fillet with fried egg, bacon, lettuce, tomato
and Cocktail sauce on toast, served with potato chips

Beef tagliata 18,50 €

from Riegseer-Weideochs, Naturlandhof Mayr
Strips of beef with cherry tomatoes, rocket and parmesan

Baked Fetaragout 14,50 €

Feta, tomatoes, olives, bell pepper, red onions,
with baguette and side salad

with chicken breast strips 19,00 €

asian marinated

Creamy Chanterelle 13,50 €

With dumplings

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

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

Sweet potato and chickpea salad with cranberries

Dates wrapped in bacon

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 €	with syrup + 1,50 €
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
<u>White wines by the glass</u>			
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 €
<u>Weinschorle</u>	0,25 l	0,5 l	
Red, white or rosé wine	4,50 €	7,90 €	

	0,1 l	0,2 l	0,75l
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Red wines by the glass

Superiore Garda Classico, Avanzi Notes of vanilla and biscuit, warm, full of balanced tannin structure 90% Gropello, 10% Rebo	5,50 €	8,90 €	30,00 €
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Spätburgunder, Thörle, Rheinhessen dry, wild aromas and intense dark fruit on the nose, fine acidity and powerful minerality	5,50 €	8,90 €	30,00 €
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Zweigelt, Salzl, Neusiedlersee dry, elegant and wonderfully balanced on the palate, cherry roast, plums	4,90 €	8,50 €	27,50 €
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Ursprung, Markus Schneider, Pfalz dry, ripe cherries, red and blackcurrants and plum jam Cabernet Sauvignon, Merlot and Portugieser	5,50 €	8,90 €	31,00 €
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Cuvee Johannes „G“, Gröhl, Rheinhessen dry, aromas of dark forest fruits, plums, dates and black cherries Cabernet Sauvignon, Merlot & Pinot Noir	5,50 €	8,90 €	27,50 €
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Rosé wine by the glass

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