



**“Eating is a need.
Enjoyment is an Art. “**

- Francois de la Rochefoulaud -

OYSTER BAR & KAVIAR

Our oysters as well as our caviar are sourced from Walter Gröll in Grödig near Salzburg. He is considered one of the first real manufacturers of sturgeon caviar in Austria and creates his products with great dedication.

His delicacies are known far beyond the borders of Salzburg. An Eldorado for connoisseurs has been born. You can feel the dedication and passion with which these sensational creations have been made.

Fine de Claire	
3 pieces	12
6 pieces	21

Gillardeau	
3 pieces	19
6 pieces	31

With our oysters we serve
lemon yoghurt | salted pastry

Black sturgeon caviar from Walter Gröll in Anif	
30g	85
50g	135

With our caviar we serve
blinis | crème fraîche | chopped egg

STARTERS

Beef tartare from Goldegg Angus | 23
brioche | watercress | organic egg

Hamachi Ajo Blanco | 21
yuzu | cucumber | caviar

King oyster mushrooms meet ginger | 19
foam | spinach | panko

Tataki of local Wagyu | 36
morel | aged soy sauce | cress

SOUPS & SALADS

Bouillabaisse | 14
turbot | lobster | scallop

Wild garlic foam soup | 8
puff pastry ravioli

EDELWEISS salad bowl | 8
radish | apple balsamic vinegar | red onion

Caesar salad | 8
bacon | tomato

Serving: oven-fresh „Sirloin“ bread | butter | pickled vegetables | ham
4,50 per person



CUTS

Porterhouse

This cut is the "king" among die-hard steak lovers and the somewhat leaner version of the rib eye. Unlike a rib eye, it has no pronounced fat core but rather an outer fat rim on the top, which gives the meat its flavour and juiciness. In addition, this fat edge protects the steak from drying out and spoiling during the maturing process. One side of the steak is a rump steak and the other side is a tender fillet. In the middle of the steak one can find the typical, aroma enhancing bone.

T-bone

This steak is the little brother of the Porterhouse steak. It differs only in the size of the fillet.

Club Steak

This steak is strongly and evenly marbled. The concentrated fat cover in combination with the bone give this cut an intense flavour.

Tomahawk

This cut is the big brother of the rib eye steak. It is cut from the prime rib and has the advantage that the bone protects the meat from drying out during grilling and thus gives it a special flavour.

SPECIAL CUTS

F1 - Wagyu

Wagyu 50%– Angus 50%

Beef Alpin Steiner Roland Goldegg

various large cuts

AT

100g | 21

Angus

Beef Alpin Steiner Roland Goldegg

Various large cuts

AT

100g | 19

Wagyu Filet MS 4-5

from a steer aged at least 33 months

8 weeks DRY AGED

AUS

100g | 48

Wagyu-Rind DRY AGED MS 9

Beef Alpin Steiner Roland Goldegg

AT

100g | 40

For various delicacies, please enquire with our service staff.

Our service team is happy to advise you directly at the DRY AGER fridge.
You can choose one of the current steak specialities.



PRODUCT INFORMATION

Dry Aging

Dry aging meat on the bone is a traditional way of maturing meat. During this process, the meat is hung on the bone for a longer period of time at a controlled temperature and humidity. Because of the loss of water, the beef flavor is concentrated and intensified. Thus, the meat is not only tender, but also has an intense and unique flavor.

Wagyu beef

Originally, the marbling score comes from the Kobe area and is the classification of marbling. Our Wagyu beef comes from Goldegg from the Steiner family. More than 16 years ago they started breeding this coveted breed. During summer, the cattle lives on natural alpine meadows with access to fresh mountain spring water and the best alpine herbs. In winter, they live in outdoor climate-controlled stables and are fed only the best hay and a specific grain mixture. The cattle are up to 4 years old and are matured in our dry agers for 6 weeks.

BEEF FILET

Beef Alpine
2.5-year-old grazing cattle
from the Pongau region
4 weeks DRY AGED
AT

Lady Cut 200g | 39
Gentleman 300g | 50

Simmental Cattle
4 weeks Dry Aged
organic calf Lower Austria
grazing
AT

Lady Cut 200g | 40
Gentleman 300g | 57

Aberdeen Black
pasture-fed
200 days green-fed
300 days grain-fed
Aberdeen is a sub-breed of Black Angus
AUS

Lady Cut 200g | 45
Gentleman 300g | 63



PRODUCT INFORMATION

Beef from the USA – CORN FED

Race: Black Angus, Herford Beef, Black Aberdeen

Age: 24 to 26 months

The cattle graze on large pastures for up to 18 months and are fed on grass, before being switched to maize or cereals in the final months.

We only source meat from the NHTC programme without exception. (Non-Hormone Treated Cattle Program)!

Beef from Ireland – GRASS FED

Race: Simmental cattle

Age: up to 3 years' old

We source our meat from the John Stone organic movement, who are committed to pure grazing and green feeding. These cattle graze on the pastures of Ireland for about 3 years. The pasture grass provides more aromatic flavour and more exercise for a much better muscle structure. As a result, the meat has a finer marbling and is significantly more tender.

Beef from Australia – GRAIN FED

Race: Black Angus, Herford beef

Age: 20 to 24 months

Our Australian meat comes exclusively from the Jacks Creek farm, which pays particular attention to animal welfare and has already won the World Steak Challenge several times. The cattle grow up on seemingly endless pastures and are fed exclusively hormone-free. They are green-fed for 300 days, followed by grain and straw feeding for the rest of the time.

CUTS

The rib eye

This cut is the culinary highlight among the steaks. It is one of the tastiest and noblest cuts of all. It is cut from the front part of the prime rib, behind the neck. The rib eye is easily recognisable by the classic fat eye.

The tenderloin

Its fine marbling is particularly captivating due to its juicy and tender consistency. The almost fat-free piece of tenderloin comes from the long, club-shaped muscle strand in the loin area of the lower back. The tenderloin is considered the most valuable part of the beef because it is the smallest piece in terms of total quantity.

The flank steak

It comes from the rear part of the beef and is also called the belly flank. The flank steak is a thinner steak with long fibres, but when cut correctly it is a real treat.

The rump steak / sirloin

This cut comes from the rear part of the beef back and the classic fat cover provides an intense flavour. It is also known as roast beef or sirloin and is one of the classics in steak cuisine.

RIB-EYE I RUMPSTEAK

Beef Alpine | Rib-Eye
2.5-year-old grazing cattle
from the Pongau region
4 weeks DRY AGED
AT

300g | 38
500g | 58

F1 - Wagyu | Rib-Eye
Wagyu 50% and Angus 50%
350 days green fed
450 days grain fed
grazing
AUS

300g | 89
500g | 136

Beef Alpin | Rumpsteak
2.5-year-old grazing cattle
from the Pongau region
4 weeks DRY AGED
AT

300g | 39
400g | 51



VEGETARIAN CUISINE

Trout from Arl | 28

Marchfeld asparagus | new potatoes | béarnaise

Cream cheese ravioli | 20

young spinach | taleggio

Wild garlic risotto | 19

tomato | pecorino

'A good meal is balm for the soul.'

SIDES

Grilled vegetables	5
Pimientos de Padrón	5
Steak fries	5
Baby spinach	5
Wild broccoli with almonds	5
Potatoes with rosemary	5
Marchfeld asparagus	5
Potato and lamb's lettuce salad	5

SAUCES & BUTTERS

Thyme juniper jus	4
Port wine shallot jus	4
Béarnaise	4
Mustard chili butter	3
Herbs butter	3
BBQ sauce	3
Chimichurri	3
Garlic chili dip	3

PIMP YOUR STEAK

Grilled lobster tail	28
Grilled scallop	7
Shrimp per piece	9



DESSERTS

Edelweiss Affogato 2.0 | 10
mascarpone | coffee | Tahitian vanilla

Sorbet | 8
champagne | berries

Strawberry parfait from Mara des Bois | 12
yogurt slice | strawberry salad

Chocolate | 12
hazelnut | rum | bergamot

Selection of pralines (5 pieces) | 10

'It is better to enjoy and regret than to
regret not having enjoyed.'





All prices in Euro incl. taxes.
If you have any questions about allergens, please contact the
service team.