



MENU



Schnitzel, steaks,
Carinthian specialities
and much more ...

www.fruhmann.at

Since 1925
Handmade
& homemade



since
1925

We are more than just a butchers

We are the home of
takeaway delicacies.

Our products are made according to traditional recipes into special delicacies that are more than just food. Every bite gives you pleasant memories and the feeling of coming home. Quality, master butcher expertise and regional food. We've not just become regional today - we always have been.

Your favourite dishes from the restaurant
are also available to take home with you!

Directly opposite, you'll find our 'Schmankerl Heimat'

Butcher's shop opening hours

Monday - Friday from 07:00 to 19:00

Saturday from 07:00 to 17:00



A delicacy a day

Every week on these days only



Maybe it's your
lucky day?

Lamb **Monday**

Tender lamb from Carinthian alpine pastures (Glabischnig family, Millstätter Alm), roasted or grilled

Agnello | tenero agnello da alpeggio carinziano (Famiglia Glabischnig, Millstätter Alm)

Agnello arrosto o agnello alla griglia € 19⁹⁰

Dumplings with Meat **Tuesday**

2 dumplings with crispy bacon pieces and sauerkraut

Ravioli Kudel Mudel | 2 pezzi di ravioli di carne con speck croccante e crauti € 14⁹⁰

BBQ Ribs **Wednesday**

Barbecue ribs, seasoned with barbecue marinade, baked potato wedges and a savoury barbecue sauce

Costine | con salsa barbecue,

patate al forno e salsa saporita XL € 19⁹⁰

XXL € 24⁹⁰

Fried Chicken **Thursday**

3 pieces of fried chicken with rice

Pollo fritto | 3 pezzi di pollo fritto con riso € 14⁹⁰

9 pieces of fried chicken with rice (almost 1 whole chicken)

Giovedì - pollo fritto | 9 pezzi di pollo fritto con riso (quasi un pollo intero) € 24⁹⁰

Carinthian Fish Fillet **Friday**

Grilled Carinthian fish fillet, with parsley potatoes and herb butter

Pesce carinziano | Filetti di pesce carinziano alla griglia, con

patate lesse prezzemolo e burro alle erbe € 22⁹⁰

Beef **Saturday**

Boiled beef from our own butcher's, with roasted potatoes and horseradish sauce

Manzo | Manzo lessato della nostra macelleria con patate arrosto e salsa al rafano (kren) € 19⁹⁰

Roast Veal **Sunday and Holidays**

Carinthian milk-fed veal in gravy, with vegetables and rice

Arrosto di vitello da latte carinziano con riso e verdure € 21⁹⁰

Frühmann's Soups

Fresh beef soup every day.
Cooked with lots of beef.

Liver dumpling soup

Minestra con canederli di fegato € 5⁹⁰

Beef soup with pancake strips

Minestra con omelette a fettine € 5⁴⁰

Meat strudel soup

Minestra con strudel di carne € 5⁴⁰

Soup Pot Liver dumpling and meat strudel soup

Canederlo di fegato e strudel di carne I nostri classici in una pentola! € 8⁹⁰

All our homemade products
are also available
at our 'Schmankerl Heimat'
shop.

Tutti i prodotti fatti in casa sono
disponibili anche nella nostra
„Schmankerl Heimat“.



ALLERGEN INFORMATION

Information about ingredients in our dishes that may cause allergies or intolerances is available on request from our service personnel.

Antipasti

Indulgences from our home of delicacies transformed into tasty, light antipasti.

Steak Tartare

from Carinthian veal calves from our own butchers, with butter, toast & Asbach Uralt brandy

Tartare di manzo di vitello carinziano, dalla nostra macelleria! Con burro, pane tostato & brandy Asbach Uralt

150 g € 22⁹⁰

100 g € 15⁹⁰

Beetroot carpaccio

Thinly sliced beetroot with walnuts, pesto, rocket, feta cheese & toast..

Carpaccio di barbabietola | barbabietola a fettine sottili servita con noci, pesto, rucola, feta e pane tostato

new!

€ 12⁹⁰

 also available as a vegan dish



Beetroot carpaccio

Aperitif Recommendation

Fruhmann's Haus Spritzer Schilcher rosé wine, soda, elderflower and ice-cold berries

Spritz della casa di Fruhmann,

Vino rosato Schilcher, soda, sambuco

e frutti di bosco congelati..... € 5⁹⁰



pairing



The original Fruhmann Carinthia “Jause”

Unique, homemade
cold plates

Carinthian venison sausage, smoked ham, roasted meat, Fruhmann bacon, venison salami, Glunden cheese, bacon jam, farmhouse cheese, brown bread and butter

Tagliere alla carinziana | con salsiccia di cervo, prosciutto affumicato, arrosto, speck Fruhmann, salame di cervo, formaggio Glundener, battuta di carne, formaggio contadino, pane nero e burro

€ 17⁹⁰



Our Tip:
The portion is
also enough for two
persons!

Pickled meats

Beef, sliced thinly, with plenty of fresh Carinthian snack onion rings, vinegar, oil and bread rolls

Carne all'aceto | carne di manzo succulenta, tagliata a fettine sottili, con tanti anelli di cipolla sottaceto, aceto olio di girasole e panini.

Main secondo 130 g € 13⁹⁰

Starter antipasto 80 g € 9⁹⁰

pairing

Our HOUSEWINE

Vino della casa

Weiß – Cuvée
oder Rose Schilcher.
Weingut Garber,
Weststeiermark
Glass / Bicchiere..... 1/8 € 4²⁰

Bottle/Bottiglia ... 0,75 l € 23⁹⁰

For the home
Per casa 0,75 l € 9⁹⁰



ALL OF THIS FOR THE HOME TOO!

Tutto questo anche a casa



Smoked ham

Venison salami

THE ART OF SMOKING

Smoking meat and meat products is one of the oldest preservation methods in food processing. The typical smoked aroma and the appealing colour of our smoked specialities are created in particular through the use of selected quality meats and the inherited knowledge of traditional smoking.

Carinthian bacon is a coveted speciality known far beyond the borders of Carinthia. The mild and nutty flavour as well as the tender consistency of our bacon are thanks to the slow and gentle processig.

Would you like to find out more?

Come and see us in our smokehouse in the "Schmankerl Heimat".



Scan & discover the latest offers

Salads

Crisp salads with homemade dressing

Fitness platter with strips of turkey steak



Fitness plate

A colourful salad platter with a boiled egg and a tasty cocktail dressing

Insalata mista con uovo sodo e gustosa salsa cocktail rosa

with strips of turkey steak

con fettine di tacchino € 16⁹⁰

with a scampi skewer

con spiedino di scampi € 19⁹⁰

Garlic bread

2 pieces, crispy baked

Servito con pane all'aglio 2

pezzi, croccante al forno € 3⁹⁰

pairing

Salad basket

Baked basket with crispy fresh salad and
homemade herb dressing

Cestino di insalata / cestino di pane al forno

con insalate fresche e croccanti e condimento

alle erbe fatto in casa € 9⁹⁰

Farmer's salad

Fresh, crispy salads in a salad basket,
with boiled egg, fried bacon strips,
house marinade and crispy garlic bread

insalate fresche e croccanti in cestini di pane, con insalata

uovo sodo, strisce di pancetta fritta, marinata

della casa e pane all'aglio croccante € 13⁹⁰



Farmer's salad

Mixed salad

Cabbage salad, carrot salad, leaf salad
and other crispy-fresh salads with
homemade white balsamic salad dressing
or with homemade yoghurt, cocktail
or house dressing

Insalata mista € 5⁹⁰

Fresh green salad

Insalata verde fresca € 4⁹⁰

Homemade cabbage salad

Insalata di cavolo o insalata di patate. € 4⁹⁰

Mixed inn salad



Schnitzel

Classic, crispy & delicious

Viennese Schnitzel

baked crispy, juicy & tender, with French fries

Croccante, succosa e tenera, con patatine fritte

Lingonberry sauce

Aggiunta di mirtilli rossi € 2,-

pork *di maiale* € 15⁹⁰

turkey *di tacchino* € 19⁹⁰

vegan schnitzel *Schnitzel vegano* **vegan** € 15⁹⁰

Schnitzel salad

Hot, baked Wiener Schnitzel turkey strips, served with a salad basket and spicy yoghurt dressing

Strisce di Wiener schnitzel cotte al forno di tacchino, servite con insalata con salsa speziata allo yogurt € 18,⁹⁰

or with vegan schnitzel **vegan**
with balsamic vinaigrette

oppure con schnitzel vegano con vinaigrette al balsamico



Schnitzel salad

Cordon Bleu

Pork schnitzel filled with mild ham and melt-in-the-mouth cheese, baked and served served with French fries

Cotoletta di maiale ripiena

di prosciutto e formaggio from pork € 18⁹⁰

from turkeys vob € 22⁹⁰

For the Kids

Choose your favourite dish

Viennese Schnitzel or Nuggets or Frankfurter

with french fries, a soft drink 0,3l

and a surprise

Combo per bambini | 1 cotoletta o nuggets o wurstel con patatine fritte 1 limonata e 1 sorpresa

€13⁹⁰



Also visit
our giant
children's
playground!

XL Butcher's Steaks

Juicy & tender - they simply taste great!

"Landskron" castle pepper steak

Steak with pepper cream sauce, vegetables
& baked potato wedges

Bistecca con salsa al pepe, verdura e patate al forno.



Classic steak

Steak with Café de Paris butter &
baked potatoes with herbal curd cheese.

*Bistecca con burro aromatizzato Café de Paris e patate
al forno con quark alle erbe*



The best
steaks far
& wide!
Le meglio
bistecche del
circondario!

Choose from | Potete scegliere tra:

Rump steak 280 g

Bistecca di scamone 280 g € 34⁹⁰

Filet steak 250 g

Filetto 250 g € 44⁹⁰

Rib eye steak 320 g

Bistecca Ribeye 320 g € 29⁹⁰

Turkey steak 300 g

Bistecca di tacchino 300 g € 26⁹⁰

Extras

pairing prawn skewer „Surf & Turf“
Spiedino di scampi € 5,-

pairing crispy fried bacon
Panacetta croccante € 2,-

pairing mixed grilled vegetables
Verdure miste alla griglia € 2,-

Our bestseller!

XXL Roast Steak

A wonderfully juicy roast beef steak
(320 g) with grilled slices of bacon and
barbecue sauce, served with oven-
baked potatoes and herb quark

*Meravigliosa e succosa bistecca di rostbraten (320 g)
con fette di pancetta grigliata e salsa barbecue,
accompagnata da patate al forno con crema alle erbe*



€ 29⁹⁰

Steak Guide

from the master butcher

Rump steak

or 'Beiried', cut from the lower part of the beef back only at Fruhmann is it exceptionally tender, with a rich, distinctive flavour!

Costata - o anche lombata, dalla posteriore del manzo, solo da Fruhmann super tenera, con un sapore sostanzioso!

Rib-Eye-Steak

or roast beef steak, from the upper back, extra juicy steak with marbling

Costata di manzo - o bistecca di roast-beef, dal dalla parte posteriore alta del manzo, bistecca extra succosa con linea di grasso!

Filet steak

made from beef fillet, an extra fine steak with a particularly high protein content. Our butcher's steaks come mainly from pasture-fed calves from Styria & Carinthia!

Filetto - nota anche come bistecca di controfiletto, dal filetto di manzo, il pezzo nobile del manzo, con un contenuto proteico particolarmente elevato. Le bistecche provengono principalmente da vitelli al pascolo dalla Stiria e dalla Carinzia!



Our steaks are best enjoyed best enjoyed with a strong red wine!

Da gustare con un corposo vino rosso!



Our steak wine

RED PANTHER – Blauer Wildbacher from the Schilcher region, Garber Winery

Vino rosso dello Schilcherland, cantina Garber

You can find our selection of wines on our drinks menu

Bottle/Bottiglia 0,75 l € 25⁹⁰

For the home

Per casa 0,75 l € 13⁹⁰



Carinthian delicacies

Straight from the oven to your table

Roast pork with cabbage and dumplings

Freshly roasted every day, with the best of Carinthia's sauerkraut and dumplings

Arrostato di maiale con crauti e canederli | arrosto fresco di giornata, con i migliori crauti della Carinzia e canederli.....

€ 15⁹⁰

Goulash with dumplings

Beef goulash, prepared with lots of fine onions and paprika

Gulasch di manzo con canederli | preparato con molte cipolle tagliate fine e paprika

€ 13⁹⁰

Fruhmann's House Beer

Light, dark or a mixture

€ 5⁸⁰

Birra della casa di Fruhmann

You'll find a selection of our beers on our drinks menu

Una selezione delle nostre birre la trovate nella nostra carta delle bevande.



It's best to book in advance while stocks last!
Si consiglia di prenotare in anticipo: fino a esaurimento scorte!



Probably the largest ham hock in the land

Grilled ham hock

Grilled ham hocked

with home-made dumplings and tasty sauerkraut

Stinco alla griglia | con canederli fatti in casa e crauti saporiti

€ 25⁹⁰

savoury and juicy, with french fries & gravy

con gustoso e speziato sugo di arrosto e patatine fritte

€ 23⁹⁰

with bread, mustard, horseradish, pearl onions and gherkins

con pane, senape, rafano, cipolline e cetriolini

€ 21⁹⁰

with coleslaw and fried potatoes

con insalata di cavolo e patate fritte.....

€ 23⁹⁰

Carinthian Dumplings

Homemade & unique!



Mushroom dumplings

2 pieces of homemade Carinthian

Mushroom dumplings, filled with potatoes, mushrooms, pine nuts, olive oil & basil pesto

2 ravioli funghi fatti in casa, con patate, funghi e pinoli, olio d'oliva e pesto di basilico € 12⁹⁰

Carinthian dumpling plate

- Curd cheese & herbs,
- Spinach & sheep's cheese
- Potato & mushroom

with chive butter and basil pesto

Raviolone al formaggio (ricotta ed erbe), raviolone agli spinaci e formaggio di pecora, raviolone ai funghi e patate | con burro all'erba cipollina, pesto di basilico

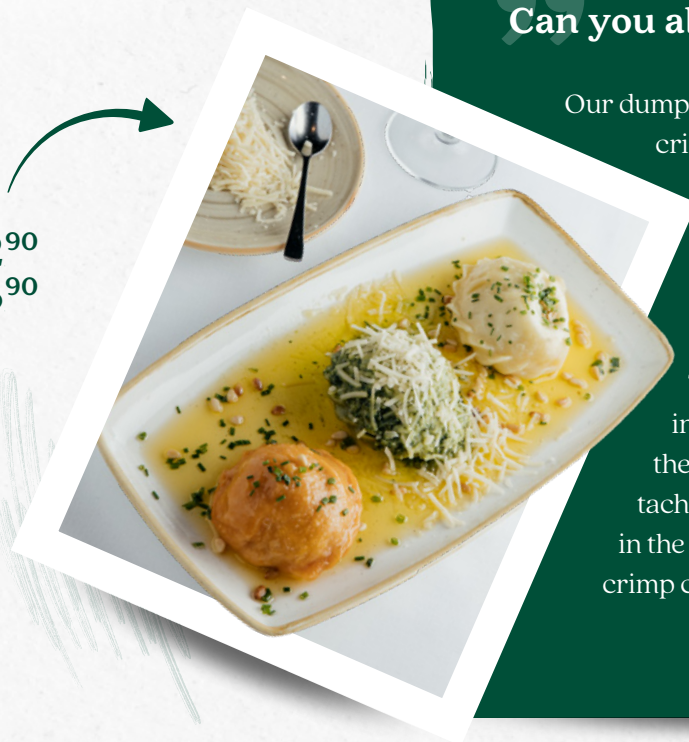
Choose from our varieties:

Scegli tra le nostre varietà:

2 pieces/pezzi € 12⁹⁰

3 pieces/pezzi € 13⁹⁰

Perfect for takeaway at Schmankerl Heimat



A DUMPLING LIKE NO OTHER: Carinthian „Kasnudel“

The traditional Carinthian dumpling is made from a thinly rolled out pasta dough. The main ingredients for the filling are low-fat curd cheese (known as „Kas“ in Carinthia), potato flakes and mint. We also have many other fillings, including a purely vegan option - our „Schwammernudl“. Nevertheless, the most famous feature of Carinthian dumplings is the crimped edge.

Can you already “krendl’n“?

Our dumplings are traditionally crimped individually by hand, known as “Krendeln“, which is the sealing of the edges of the dough by pressing them together in a serrated pattern. The saying that circulated in Carinthia is indicative of the importance that was attached to a nicely crimped edge in the past: “Only those who can crimp can marry!”

Grilled Masterpieces

Specialties with fire and flame

Baked potatoes *gluten-free*

with herb & garlic curd cheese and mixed grilled vegetables

Patata al forno | con formaggio fresco alle erbe e aglio e verdure grigliate miste..... € 9⁹⁰

with bacon

con speck € 11⁹⁰

with turkey strips

con strisce di tacchino € 16⁹⁰

with a prawn skewer

con spiedino di scampi € 19⁹⁰

with strips of beef steak

con striscioline di manzo € 19⁹⁰

Bull Burger

200 g burger patty, homemade from Fruhmann beef, grilled, on a sesame bun with tomatoes, lettuce, cheese, bacon, BBQ sauce, onions and Knupser chips

Hamburger di toro | 200 g di hamburger, fatto in casa con carne di manzo Fruhmann grigliato, su panino al sesamo con pomodori, lattuga, formaggio, speck, salsa barbecue, cipolle e patatine fritte..... € 19⁹⁰



Vegan schnitzel burger

with a vegan schnitzel € 19⁹⁰ **vegan**

Grilled ribs

Spicy grilled pork ribs marinated in mustard, served with crispy garlic bread and a really tasty sweetcorn cob

Costine alla griglia | Costine aromatizzate grigliate, con salsa di senape, pane all'aglio croccante e gustoso

trancio di pannocchia XL € 19⁹⁰

di mais XXL € 24⁹⁰



Our Bestsellers

Fruhmann mixed grill

Juicy pork loin and tender turkey from the grill with fried bacon strips, French fries and grilled sausages

Piatto alla griglia Fruhmann | Succosa lonza di maiale e tenero tacchino alla griglia con strisce di pancetta e patatine fritte e wurstel € 18⁹⁰

Choose one of our homemade sauces to go with it! Curry, cocktail, BBQ or garlic



House steak platter

Schnitzel, turkey steaks, beef steak, baked potato wedges, French fries, rice, vegetables, corn on the cob, savoury barbecue sauces

for 2 people and lots of hungry children

Piatto di bistecche della casa (fino a 8 persone) | Cotoletta al forno, bistecche di tacchino, bistecca di manzo, patate al forno, patatine fritte, riso, verdure, pannocchie, salse barbecue saporite | Porzione per famiglia € 44⁹⁰

for every additional person

per ogni persona in più € 16⁹⁰

For
up to
8 people!

2 homemade grilled sausages on top!
Aggiunta di due wurstel € 3⁹⁰



Homemade barbecue sauces

Desserts

Pastries & ice cream delicacies

Carinthian cinnamon doughnuts

Hot doughnut, baked with fruity plums

Krapfen alla cannella carinziani „Liwanzen“ / Krapfen caldo, cotto al forno, con marmellata di prugne arrostate fatte in casa

2 pieces € 8⁹⁰

1 piece € 7⁹⁰



Cinnamon Doughnuts

Hausg'mächtes Schokoherz known as „Mohr im Hemd“

with a melt in the mouth chocolate centre, whipped cream and our homemade chocolate sauce

Cuore di cioccolato fatto in casa / con centro di cioccolato fuso, panna montata e

salsa al cioccolato fatta in casa € 8⁹⁰

+ vanilla ice cream / Gelato alla vaniglia .. € 1⁹⁰



Chocolate heart

Kaiserschmarrn

Shredded, sugared pancakes, caramelised and homemade

Kaiserschmarrn (pancake alto, tagliato a pezzi) caramellato e fatto in casa

large / grande € 14⁹⁰

mini / mini € 9⁹⁰

Pimp up your Kaiser!

Dai un tocco di classe al tuo Kaiser!

Chose a topping: / Scegliete una guarnizione:

+ Plum / marmellata di prugne

+ Apple sauce / mousse di mele

+ Nutella

Apple strudel *Light and fluffy!*

Strudel di mele

with vanilla sauce, homemade € 5⁹⁰

with whipped cream € 4⁹⁰

+ Vanilla ice cream € 1⁹⁰



Kaiserschmarrn



Cinnamon Doughnuts

pairing

Served with the best espresso north of Tarvisio

Espresso Costador

Servito con il miglior espresso a nord di Tarvisio € 2⁹⁰

Buchteln

Fluffy doughnuts with apricot jam filling and hot vanilla sauce

Buchteln | Soffici

krapfen con ripieno di marmellata di albicocche e salsa calda alla vaniglia

2 pieces € 9⁹⁰

1 piece € 7⁹⁰



Ice cream pancake



Buchteln

Ice cream pancake

Crêpe con gelato

1 hot pancake, filled with vanilla ice cream, sprinkled with ground almonds and topped with hot homemade chocolate sauce € 8⁹⁰

Carinthian Ice Cream and Nut Reindling

Gelato al Reindling carinziano con noci

Homemade Carinthian ice cream speciality with cinnamon, nuts and egg liqueur (served in a shot glass) € 8⁹⁰

Our popular ice cream treat



Carinthian Ice Cream and Nut Reindling

Carinthian Farm Ice Cream

directly from the Huber farm, Saureggen

Gelato carinziano di fattoria | direttamente dalla fattoria Huber, Saureggen

Flavours: Strawberry, chocolate and hazelnut, blackberry and yoghurt, and coffee and cream

Gusti: fragola, cioccolato-nocciola, mora-yogurt e caffè-crema

“Probiererle” ice cream sundae with a homemade sesame waffle and whipped cream

2 scoops of your choice € 3⁹⁰

1 scoop of your choice € 2⁹⁰



All flavours
gluten free!
Strawberry
lactose free!

Drinks

Fruit juices, coffee, beer & wine

Soft drinks | *Bevande analcoliche*

Coca-Cola Classic or Diet

Iced tea, herbal lemonade

Coca-Cola Classic o Light, Tè freddo, limonata alle erbe
0,33 l € 4⁵⁰

**Cola, Spezi, orange juice
or lemonade**

Limonate alla Cola, Spezi, Erbe, Arancia e Limone
0,5 l € 5⁴⁰

Red Bull

0,25 l € 4⁵⁰

Spring water | *Acqua carinziana*



**Carinthian water, filtered through the rock
formations of the Millstätter Alpe, certified
mountain spring water**

*filtrata attraverso le masse rocciose delle alpi di Millstatt
acqua di sorgente di montagna testata*

sparkling or still | frizzante o naturale

0,33 l € 3⁵⁰

0,75 l € 7,-

Homemade Elderflower and Mint Lemonade

sprayed with soda
con sambuco e menta oppure
lampone e limone Limonate fatte
in casa con aggiunta soda



0,5 Liter
€ 5⁴⁰

Pear juice sparkling, effervescent from Gangl Fruit Farm

0,5 Liter
€ 5⁵⁰



**Strawberry, peach and
redcurrant juice**
from the Gangl fruit farm,
Southern Styria, sparkling,
semi-sparkling or still

*Succhi di pera, fragola, pesca e ribes della
fattoria Gangl, Stiria meridionale
frizzante / oppure acqua di sorgente*

0,5 l € 5⁵⁰ | 4⁹⁰

Apple or orange juice
sparkling, semi-sparkling or still

*Succo di mela o arancia
frizzante / oppure acqua di sorgente*

0,5 l € 5³⁰ | 4⁸⁰

Great family offer

**1 l Peach juice
& 1 l Spring water**

1 litro di succo di frutta
e 1 litro di acqua
di sorgente gratis

1 Liter
€ 14⁹⁰



lemon juice

sparkling, semi sparkling or still

*Succo di sambuco o di limone
frizzante / oppure acqua di sorgente*

0,5 l € 3⁷⁰ | € 3³⁰

Fruhmann House beer | Birra della casa

Fruhmann hell - Alc. 5,0% Vol.

March beers with a mild hop flavour!

	Table / al tavolo	bar / al banco
Fruhmann chiara - birra di marzo con luppolatura moderata! Alc. 5,0% vol.	0,3 l € 4 ⁴⁰	€ 4,-
	0,5 l € 5 ²⁰	€ 4 ⁵⁰

Fruhmann dark - Alc. 4,9% Vol.

Double malt, pleasantly sweet

Fruhmann chiara - birra di marzo con luppolatura moderata! Alc. 5,0% vol.

Fruhmann mixed - Alc. 5,0% Vol.

smooth & full bodied flavour!

Bestseller!

Fruhmann misto - gradevole e ricco di gusto! Alc. 5,0% vol.

	Table / al tavolo	bar / al banco
	0,3 l € 4 ⁶⁰	€ 4 ³⁰
	0,5 l € 5 ⁸⁰	€ 5 ¹⁰



Schnapps | grappe

Apricots, Swiss stone pines, fruit schnapps, and much more. 2cl

Albicocche, pino cembro, acquavite di frutta e molto altro ancora. 2 cl

€ 4,-

Spritzer & Frizzante | spritz e frizzante

Aperol Spritz | Aperol spritz 0,3 l € 5⁴⁰

White Spritzer | spritz liscio 0,25 l € 4⁴⁰

Fancy something fizzy to toast with?

An elegant, light, sweet and delicate citrus fragrance. Leaves a subtle hint of elderflower.

Muskateller Frizzante

moscato frizzante 0,1 l € 4,40

Prosecco 0,2 l € 7⁴⁰

Hugo Spritzer | Hugo spritz

White wine, soda, mint, lemon, elderflower

Vino bianco, soda, menta, limone, sambuco € 5⁴⁰

Fruhmann's House Spritzer

Schilcher rosé wine, soda, elderflower & ice-cold berries

Spritz della casa di Fruhmann, Vino rosato Schilcher, soda, sambuco e frutti di bosco congelati

€ 5⁹⁰



Fruhmann House Wine

Vino della casa

White – Cuvée

Weingut Garber, Western Styria

Bianco - Cuvée, Cantina Garber

Schilcher Rosé Wine

Weingut Garber, Western Styria

Vino rosato Schilcher - Cantina Garber

Red – Merlot

Winzer Tocaï

Rosso - Merlot, Cantina Tocaï

Bottle | Bottiglia 0,75 l € 23⁹⁰

Glass 1/8 l | Bicchiere, 1/8 l € 4²⁰



White wines | Vini bianchi

Friulano an Italian classic

Winzer Tocaï, *fruity, dry, velvety*

Vignaiolo Tocaï, *fruttato, secco, vellutato*

Grüner Veltliner Mass wine | Vino da messa

Weingut Stift Göttweig, Kremstal

natural, light, dry and fruity

Azienda vinicola Stift Göttweig, Kremstal

naturale, leggero, secco e fruttato

Yellow Muscat | moscato giallo

Weingut Garber, Western Styria (Schilcherland)

dry, full-bodied, with a mint and lime flavour

Azienda vinicola Garber, Stiria occidentale (Schilcherland)

secco, corposo, aroma di menta e lime

Bottle 0,75 l | Bottiglia 0,75 l € 25⁹⁰

Glass 1/8 l | Bicchiere, 1/8 l € 4⁴⁰

Red wines | Vini rosso

Zweigelt „Zwei 1“

Weingut Schloss Halbturn, Lake Neusiedl

dark ruby-garnet, ripe cherry, mild

Tenuta vinicola Schloss Halbturn, Lago di Neusiedl

Rubino granato scuro, ciliegia matura, delicato

Carnuntum Cuvée (Zweigelt & Pinot noir)

Weingut Markowitsch, Göttesbrunn-Carnuntum

Ruby red, with aromas of cherry and spices, elegant

Azienda vinicola Markowitsch, Göttesbrunn-Carnuntum

rosso rubino, profumo di ciliegia e spezie, elegante

Red Panther | pantera rossa

Weingut Garber, Western Styria (Schilcherland)

a pleasant fruity flavour,

ideal with beef and game dishes

ideale con piatti a base di carne di manzo e selvaggina

Bottle 0,7 l | Bottiglia 0,75 l € 25⁹⁰

Glass 1/8 l | Bicchiere, 1/8 l € 4⁴⁰

*Tips are not expected, but are
of course very welcome!*

Le mance non sono previste, ma è naturalmente molto gradita!



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