

## For a good start ...

<b>Southside</b> Gin, apple juice, elder sirup, lemon juice, soda water		7.90
<b>Dirndl-Hugo</b> the local variation of the classic		6.20
<b>Aperol Paloma</b> Tequila, Cointreau, Aperol, grapefruit- & lime juice		8.90
<b>Frizzante „Rosé“ / „Trocken“</b>	0,1l	4.40
Sektellerei Szigeti, Gols, Burgenland		
<b>Grüner Veltliner Sekt Brut</b>	0,1l	5.00
Sektellerei Szigeti, Gols, Burgenland		
<b>Lustau Pedro Ximenez Sherry</b>	5 cl	6.90
<b>Egger Premium - draught</b>	0,3l	3.90



## Austrian wine by the glass

<b>Grüner Veltliner „Obere Steigen“ 2022</b>	1/8l	4.90
Traisental DAC Weingut Markus Huber, Reichersdorf, Traisental, dry		
<b>Weißwein-Cuvée „Falko“ 2021</b>	1/8l	4.40
Cuvée from Welschriesling, Sauvignon Blanc and Muskateller Weingut Dürnberg, Falkenstein, Weinviertel		
<b>Welschriesling „Original“ 2022</b>	1/8l	4.90
Südsteiermark DAC Weingut Skoff, Gamlitz, Südsteiermark, dry		
<b>Rosé „Fancy“ 2022</b>	1/8l	4.90
Weingut Michael Auer, Höflein, Carnuntum		
<b>Blaufränkisch „Schoaga“ 2018</b>	1/8l	5.90
Eisenberg DAC Weingut Kopfensteiner, Deutsch-Schützen, Südburgenland, dry		
<b>Zweigelt „Selection“ 2021</b>	1/8l	4.80
Salzl-Seewinkelhof, Illmitz, Neusiedlersee, dry		
<b>Cuvée „Classic“ 2022</b>	1/8l	4.90
Weingut Leopold Aumann, Tribuswinkel, Thermenregion, dry		



All wines / sparkling wine can contain **sulfur dioxid / sulfite!**  
Allergen information as per EU-LMIV 1169/2011

A variety of selected Austrian wines can be found  
in our wine list. Ask your waiter.

All prices in Euro inclusive of tax and all charges!

## Starter

<b>Beef tartar</b> of local free-range ox, parmesan aioli, avocado, chilli, toast	16.00 A,C,G,M,N,O
<b>Tartar of smoked trout</b> Wasabi, apple, horseradish ice cream	15.00 A,D,G,O

## Soup

<b>Cream of garlic soup</b> farmer's cheese strudel, Grissini	7.00 A,C,G,O
<b>Consommé of beef</b> with root vegetables select from: liver dumpling or semolina dumpling or sliced pancake	6.00 A,C,G,L,O

## Vegetarian & vegan

<b>Tagliatelle with tomato</b> dried tomatoes, spinach, sheep's cheese	A,C,G,O	16.00
with garlic-prawns	A,B,C,G,H,O	26.00
<b>Tangy vegetable curry - <b>vegan</b></b> Basmati rice with almonds	H,O	16.00
<b>Mixed salad</b> dressings: French dressing, oil & vinegar	small / large plate	5.80 / 8.80
<b>Cover by request</b> bread, butter	per person	3.00 A,G

At our place freshness, seasonality, authenticity and regionality always play the leading part. The extensive renouncement of convenience products and local purchase emphasize our ambition, to give food new value and sincerity - healthy, fresh, tasty and of highest quality!

Should therefore not all dishes be available at times,  
we are grateful for your understanding!

Allergeninformation laut EU-LMIV 1169/2011



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## Main course

Duet of salmon trout and scallop		30.00
bell pepper polenta, scallions		A,D,G,O
Filet of free-range beef	200 g	34.00
done medium or as requested, roasted forest mushrooms & potatoes, morel, seasonal vegetables		C,G,O
Fried calf's liver		28.00
herbed potatoes, braised onions, "Boskoop" apple		A,G,O
Pork filet wrapped in bacon		28.00
potato dumpling, cabbage, caraway jus		A,G,O
Wiener Schnitzel		28.00
veal escalope, breaded and pan-fried, parsley potatoes, cranberries		A,C,G,M,N,O
Cordon Bleu		18.00
pork escalope, stuffed with bacon & tasty mountain cheese, potato-cucumber salad		A,C,G,N,O

## dasGOLD's menu

Carpaccio of free-range beef  
rocket Aioli, pine seed crumble, lettuce

€ 18.00

G,H,M,O

Cream of rocket soup

tomato wonton, prosciutto

€ 7.00

A,C,G,L,O

Medallions of veal tenderloin

pea risotto, black nut

€ 28.00

A,C,G,O

Dessert variation D&C

€ 9.00

A,C,G,H,O

dasGOLD's menu 4 course € 59.00

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## Dessert


Caramelized hazelnut "Schmarren"	9.00
sour cherry	A,C,G,H,O
Homemade Sacher cake or chocolate tarte	6.00
whipped cream	A,C,G,H,O
Apple strudel	6.00
whipped cream	A,C,G,N,O

## Coffee


Espresso - black / with milk	3.00
Double espresso - black / with milk	4.20
Espresso lengthened - black / with milk	3.80
Espresso Macchiato - espresso with milk foam	3.40
Melange - espresso lengthened with hot milk and milk foam	4.20
Cappuccino - espresso with fine milk foam	4.20
Latte Macchiato - espresso layered with hot milk and milk foam	4.60

Your coffee can be prepared decaffeinated and with soy or oat milk (subject to availability) upon request. Price surcharge € 0,50

## Coffee specialities

Irish Coffee	 7.80
double espresso with Irish Whiskey, brown sugar and lightly whipped cream	
Caffè Corretto	5.90
espresso with 2 cl Grappa	

## Hot chocolate

Hot chocolate	4.20
Hot chocolate „Alt-Wien“ with 2 cl Rum and whipped cream	 6.80

## PURE Premium Tea Selection

served in tea glass - served with lemon or milk	3.20
Klassik organic - composition of noble, selected black teas from Assam	
Darjeeling - elegant mixture of exquisite tea leaves from the premium gardens of Darjeeling	
Peppermint organic - selected peppermint from exclusive herb gardens	
Camomile organic - high quality, sun blessed camomile flowers	
Fruit tea with raspberry & hibiscus - a fruity-fresh sensation of taste	
Green tea with lemon myrtle - fine-aromatic, lemon myrtle as artful refinement	

# Non-alcoholic

## Genussregion „Traisentaler Fruchtsäfte - Wein & Obstkultur Preiß



Jonagold apple juice	0,25 l	4.80
Veltliner grape juice / cornelian cherry fruit nektar	0,25 l	5.00
Mineral water sparkling / uncarbonated	0,33 l	3.80
Coca Cola / CC Light / CC Zero	0,33 l	3.80
with fresh lemon juice		4.00
Almdudler	0,35 l	3.80
Schweppes Tonic / Bitter Lemon / Ginger Ale	0,20 l	3.60
Rauch fruit juices	0,20 l	3.80
Rauch Fairtrade orange juice	0,20 l	3.80
Rauch iced tea lemon	0,33 l	3.80
Apple juice / orange juice	0,25 l	3.40
Apple juice / orange juice lengtened (kid's drink)	0,50 l	4.00



## Beer

Egger Premium draught	0,20 l	3.00
	0,30 l	3.90
	0,50 l	4.60
Stiegl Paracelsus Zwickl organic	0,33 l	3.90
Erdinger Weißbier unfiltered	0,50 l	5.00
Egger Naturradler Lemon	0,50 l	4.20
Egger Zisch non-alcoholic	0,50 l	3.80

## House wine

Grüner Veltliner / Zweigelt	1/8l	3.40
Grüner Veltliner & Blauer Zweigelt lenghtened	1/4l	3.60
Weingut Markus Huber, Reichersdorf, Traisental		
Grüner Veltliner „Franciscus“	1/8l	4.40
Riesling „David“	1/8l	4.60
„Franciscus“ & „David“ lenghtened	1/4l	4.90
Kremstal DAC, Weingut Salomon-Undhof		

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## Fruit brandies · Grappa

Lustenau-Freihof Obstler, apricot, raspberry, Williams pear	2 cl	3.80
NONINO Grappa il Moscato	2 cl	4.90
POLI Grappa Sarpa Oro Big Mama	2 cl	4.90

## Austrian noble brandies

Aged apple, Gölles	2 cl	5.60
Aged prune, Gölles	2 cl	5.90
Heart cherry, Gölles	2 cl	6.40
Williams pear, Guglhof	2 cl	6.40
Wild raspberry, Guglhof	2 cl	9.80
Raspberry „Vom ganz Guten“, Hämmerle	2 cl	6.90
Rowan berry, Pfau	2 cl	9.80
Apricot, Reisetbauer	2 cl	9.20
Quince, Reisetbauer	2 cl	12.00

## Cognac · Brandy · Armagnac

Remy Martin VSOP	4 cl	9.80
Frapin Château Fontpinot XO	4 cl	18.00
noble Cognac, seasoned 15-20 years in oak barrels, balanced, well-rounded taste and fascinating complexity, elegant and marvellous multi-faceted		
Martell Cordon Bleu	4 cl	24.00
Hennessy XO	4 cl	36.00
Asbach Uralt	4 cl	5.60
Cles de Ducs Armagnac XO	4 cl	16.00

## Liqueur · Bitters

Drambuie	4 cl	7.90
Cointreau, Grand Marnier Cordon rouge	4 cl	7.40
Amaretto di Saronno	4 cl	5.60
Bailey's Irish Cream	4 cl	5.60
Jägermeister, Fernet Branca, Ramazotti	4 cl	5.60
Averna Amaro Siciliano	4 cl	5.60

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