

## Für die Naschkatzerl'n - Desserts

### Iced marble cake € 11,0

dried pears compote, crunchy strudel

### "Wachau" apricot dumplings € 12,0

apricot compote, homemade vanilla ice cream

### Curd cheese Strudel € 12,0

plum compote, vanilla sauce

### Half-liquid chocolate cake € 13,0

sour cherry ragout, homemade chocolate ice cream

### Grand Dessert „Dstrikt“ € 19,0 p.p.

for 2 persons

### Austrian cheese selection € 15,0

Walnut bread

## Digestif

Zieser Quitte € 22,0

Zieser Apricot € 26,0

Pure Williams Christ € 26,0

Zieser Raspberry € 30,0

Zieser Appel € 22,0

Zieser Rowanberry € 35,0

Reisetbauer Elsbeere € 65,0

Reisetbauer Apricot € 18,0

Reisetbauer Trester Bella Rex € 22,0

Pure Cherry € 16,0

Pure Williams € 15,0

## Coffee

**Kleiner Brauner € 3,8**

Single Espresso with hot milk on the side

**Großer Brauner € 4,2**

Double Espresso with hot milk on the side

**Kaffee € 4,2**

Coffee

**Wiener Melange € 4,2**

Cappuccino

**Latte Macchiato € 4,5**

**Milchkaffee € 4,5**

Coffee with milk

**Heiße Schokolade € 4,5**

Hot Chocolate

**Kännchen Tee € 6,5**

Pot of Tea



## Zum Anfangen – Get Started

### **Pink char € 17,0**

lightly smoked, fresh horseradish, cucumber rémoulade

### **Alpine salmon € 14,0**

Autumn leaf salad, carrot-ginger vinaigrette

### **Apple grape salad € 18,0**

pan fried goose liver, rowanberry

### **Crispy farm egg € 19,0**

Salzburg sturgeon caviar, celery cream

### **Dstrikt Chef salad € 14,0**

crispy chicken, Styrian pumpkin seed oil

### **Shrimp cocktail € 17,0**

Riesling-mayonnaise, Wachau chilli

## A´Fleisch - Meat

Your choice from Austrian Dry-Aged Beef.  
Including one side dish and one sauce of your choice.

<b>Rib Eye 300 g</b>	<b>€ 32,0</b>
<b>Entrecote 280 g</b>	<b>€ 30,0</b>
<b>Filet 190 g</b>	<b>€ 35,0</b>
<b>Flank steak 280 g</b>	<b>€ 26,0</b>

## From Wini´s Grandma:

### **Carinthian cream cheese dumplings**

brown butter, mint

**Starter € 9,0**

**Main Course € 15,0**

## Supp´n - Soups

### **Viennese soup pot € 7,0**

vegetables, boiled beef, stone marrow

### **Porcini cream soup € 7,0**

golden sweet breads

### **Sauces**

Red wine-shallot  
Creamy mushrooms  
Wini's hot chili  
Signature BBQ  
Green peppercorn

### **Side dishes**

Small mixed salad  
Potato puree  
Parsley potatoes  
Herbed French fries  
Brown rice  
Steamed local vegetables  
Sautéed forest mushrooms

## Aus´m Wasser – From the water

### **Regional crayfish € 28,0**

local tomatoes, basil, apricots

### **Neusiedl Pike perch € 25,0**

golden crust, light Veltliner sauce

### **Carinthian trout € 24,0**

potato puree, Wachau saffron

### **The original Viennese Schnitzel € 22,0**

lamb's lettuce-potato salad, cranberries

### **Grilled chicken € 19,0**

lemon pepper sauce

### **Glazed alpine lamb cutlet € 28,0**

Autumn vegetables, cherry sauce

cover, Gragger's wood-fire oven bread, mountain butter, herbed cream cheese € 3

All prices include VAT.

