Rauch & Rebe

STARTERS

Braised Chioggia Beeets
celery cream | sheep's milk fresh cheese | frisée
18
G L

Beef Tatar „Rauch & Rebe"
BBQ crunch | balsamic shallots | sorrel
21
A C G M O

Chestnut-Jerusalem Artichoke Foam Soup
winter truffle | brioche croutons | chervil
12
A C G L

Hearty Beef Bouillon
lung or meat strudel | root vegetables | chives
9
A C G L O

Potato-Endive Salad
pumpkin seed oil | radishes | pumpkin seeds
8
L M O

We take the liberty of charging a cover charge of 4 per person.
Prices are in Euro incl. VAT.
Restaurant Rauch & Rebe | www.rauchundrebe.at

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MAIN DISHES

The original "Wiener Schnitzel" of milk-fed veal
baked in clarified butter | parsley potatoes | wild cranberries
29
A C G L O

Honey-Whiskey Spare Ribs from Styrian Pork
Padrón peppers | steak fries | BBQ dip
24
E F H L M N O

Fillet of Black Angus beef (180 g)
potato purée | savoy cabbage with bacon | Port wine jus
49
G L M O

Pan-Seard Hailbut Fillet
truffle gnocci | pak choi | spring onion
33
A C D G L O

Spaghetti Chitarra "Ricotta e Noci"
Grana Padano | Basil
20
A C G H L O

with 3 Black Tiger prawns
26
A B C G H L O

Yellow Thai Curry with Carrots & Lentils
roasted peanuts | smoked tofu | basmati rice
24
E H L N P

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DESSERTS

Dark Chocolate Lava Cake

pickled plums | chocolate mousse | plum sorbet

13

A C G

Vanilla Crème Brûlée

coconut blondie | cramel ganache | mandarin sorbet

12

A C G

Sorbet Plus

6

A G

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