



*Rauch & Rebe*

## STARTERS

### **Milk-Fed Veal Tartar**

duxelles | chive mayonnaise | BBQ crunch

**22**

ACGO

### **Smoked Wels Catfish**

wild garlic cream | asparagus - lovage salad | watercress

**20**

DGLOP

### **Kohlrabi Foam Soup**

herb oil | garden cress | buttermilk curd

**9**

ACDGLO

### **Heaty Beef Bouillon**

lung or meat strudel | root vegetables | lovage

**9**

CGLO

### **Styrian Butterhead Lettuce**

pumpkin seed oil | radishes | pumpkin seeds

**7**

LO



## MAIN DISHES

### Wiener Schnitzel of Milk-Fed Veal

fried in clarified butter | parsley potatoes | wild lingonberries

**29**

ACGLO

### Honig-Whiskey Spare Ribs

piementos | sweet potato fries | BBQ dip

**25**

EFHLMNO

### pink-roasted fillet of milk-fed veal

creamed morel mushrooms | baby carrots | truffle purée

**42**

GLOP

### Grilled Swordfish

rocotta omlette | green asparagus | clery cream

**32**

CDGLO

### Pasta al Pignoli

baby spinach | pine nuts | pecorino

**20**

ACG

with 3 king prawns

**26**

BG

### Crispy Fried Wild Garlic Risotto

cauliflower cream | rocket | meadow mushrooms

**24**

ACGLOP



## DESSERTS

### **Molten Chocolate Cake**

Kent mango | ganache | passion fruit sorbet

**13**

A C G

### **Semolina Dumpling in Hazelnut Crumbs**

strawberry-rhubarb compote | sour cream | vanilla ice cream

**13**

A C G H

### **Freshly Churned Strawberry Sorbet Meets Muskateller Sparkling Wine**

from Weingut Skoff – The Original

**6**

O

### **Espresso Affogato**

**5,50**

G