

ZUM
OXN

STARTERS

raviolo.....	17
oxtail + tongue + mushrooms + parmesan + panko	
beef tatar.....	16
pearl onion + mustard seed + passion fruit + pepperoni	
homemade hummus <i>vegetarian</i>	13
as main course	19
mushroom ragout + red onion + egg + mint	
tapas <i>from 2 persons</i>	per person 10
tapas + beef tatar <i>from 2 persons</i>	per person 15
beef consommé.....	7
homemade cheese dumpling	

IF WE WERE SITTING IN YOUR PLACE...

chateaubriand from young cattle
4x DE | fillet center cut | 550g
bernaise sauce + truffle-parmesan fries + pimentos de padron
for 2 persons 109

LAVA STONE GRILL SPECIALTIES

with products from the Ablinger butcher’s shop

rump steak 250g/350g.....	26/37
dry-aged + 4xAT x melted onion + fermented kampot pepper	
fillet steak 230g.....	35
wet-aged, 4xDE x melted onion + fermented kampot pepper	
flank steak 250g.....	31
wet-aged, 4xUSA x melted onion + fermented kampot pepper	
showboard.....	per person 37
from 3 persons/each 250g, rump steak + fillet + flank + vegetables	
BBQ beef-ribs.....	23
coleslaw + aioli + pickled vegetables + spring onion	
smashed double cheeseburger.....	14
120g beef + bacon + salat + zwiebel + essiggurke + mango + BBQ	
vegetarian cheeseburger.....	15
120g beyond meat 120g + lettuce + onion + gherkin + mango + BBQ	

WE RECOMMEND // X-TRAS

fries x salad x market vegetables x coleslaw
each 5

parmesan fries with truffle-mayo
pimentos de padron with aioli + mollica fritta
each 8

sauces

pepper-cognac-cream x mushroom-cream each 7
BBQ x aioli x mango-mayo x piri piri each 3

APPETISING // XAVER’S RECOMMENDATIONS

xaver’s sprizz 0.25
prosecco + vermouth + white tea + elderberry + lemon
8

gintOXic
gin + tonic + elderberry + lemon
11

schönramer bavarian pale ale 0.33
5

homemade lemonades 0.25
mint x rosemary x thyme
4.5

MAIN DISHES

homemade pasta <i>vegetarian</i>	19
+beef tenderloin tips.....	29
wild garlic + burrata + tomato + parmesan	
old viennese baked meat.....	24
rump steak breaded + tarragon mustard + horseradish + cucumber cream salad	
medium roasted lamb.....	28
potato gratin + mushrooms + wild herbs	
fillet of salmon trout.....	26
fregola di sarda + tomato + green asparagus + bouillabaisse	

DESSERTS

warm nut cake	10
madagascar vanilla	
crème brûlée	10
tonka bean + passion fruit sorbet + sesame	
chocolate mousse in a glass.....	7
nut-crumble + berries	
homemade ice cream.....	4
chocolate x sour cream, per cam	
homemade sorbet <i>vegan</i>	4
blackcurrant x passion fruit, per cam	
+prosecco	4
+vodka	7

COFFEE-HOUSE ROASTING
„DER PARADOXE“

espresso/doppio/affogato al caffè
3/4/5

our service staff will be happy to inform you about possible allergens in our dishes.
all prices are in euros € including value added tax.



english menu