

APPETIZING

XAVER'S SPRITZER 0.25l 6.90€

APEROL LEMON 9.00€
gin | aperol | lemon | bitter lemon

FROM OUR BAR MENU

OX 9.50€
gin | mint | wild berry | lemon

WERONIKA 7.50€
vermouth | tonic water³ | lemon

GIN tOXic 9.50€
gin | tonic | elderberry syrup | lemon

FROM OUR WINE LIST

white & rosé

FANCY ROSÉ 0.75l 32.00€
Michael Auer | Carnuntum | Austria 1/8l 5.90€

X1 GRÜNER VELTLINER HOUSE WINE 0.75l 30.00€
Winery Alexander Paul | Leobendorf | Austria 1/8l 5.50€

SAUVIGNON BLANC SUNKI 0.75l 35.00€
Hannes Sabathi | Gamlitz, Southern Styria DAC | Austria 1/8l 6.30€

GELBER MUSKATELLER "MITZI" 0.75l 35.00€
Gross & Gross | Ehrenhausen a. d. Weinstraße | Austria 1/8l 6.30€

red

THE BOSS' FAVORITE WINE
RIOJA 0.75l 34.00€
Finca San Martin | Torre de Ona | 2018 | Spain 1/8l 6.20€

PRIMITIVO 0.75l 36.00€
Tormaresca | Nèprica | 2022 | Puglia, Italy 1/8l 6.50€

MERLOT 0.75l 36.00€
Allacher | Gols | Austria 1/8l 6.50€

You can find our selection of bottled wines on page 7 & 8.

OUR PHILOSOPHY

Traditional culinary art, interpreted in a modern and cosmopolitan way.

We cook with passion for people who love good food as much as we do. Down-to-earth dishes, interesting products from the region and culinary excursions into the world of fine delicacies characterize the gastronomic credo at ^{zum}OXN, which our guests and friends appreciate. And that's how it should stay.

We are looking forward to it together with you and now

enjoy your meal

..for foreplay we recommend

TAPAS VARIATION

changing | from 2 people

per person 9.90€

SOUPS

BEEF CONSOMMÉ

homemade cheese dumplings

7.10€

CHESTNUT CREAM SOUP

port wine | crème fraîche

8.10€

PARMESAN SOUP

truffle | thyme croutons

8.70€

APPETIZERS

HAND CUT BEEF TARTARE

jalapeño mayonnaise | red onion | hollandaise | mustard seeds

15.30€

RAVIOLO

OXN tow | tongue | mushrooms | parmesan | panko

16.80€

FALAFEL *vegan*

coconut milk | curry | pumpkin | peanut

starter 14.70€
main course 20.80€

LAVA STONE GRILL SPECIALTIES

Our steaks the **Metzgerei Ablinger** are "dry aged" on the bone for five weeks in our in-house DRY AGER and then "wet aged" for two weeks.

At 2° Celsius and 82% humidity, the meat not only loses a lot of weight - the taste intensifies and a slightly nutty, unmistakable aroma develops. We also attach great importance to clear indications of origin to ensure the highest quality and transparency for our guests.

"4x AT" stands for birth, fattening, slaughtering and cutting in Austria.

"3x AT, 1x DE" means that the animal was born, fattened and slaughtered in Austria before it was cut up in Germany.

And now to the essentials...

OXN STYLE-DINNER RUMPSTEAK - DRY AGED 250 gram, 4x AT melting onion fermented kampfot-pepper	28.20€
FILLET OF YOUNG BEEF - WET AGED 230 gram, 4x DE melting onion fermented kampfot-pepper	36.60€
FLANK STEAK USA - WET AGED 230 gram, 4x USA, 100% Grass Fed melting onion fermented kampfot-pepper	32.90€
OXN STYLE - SHOWBOARD WITH RUMPSTEAK, BEEF FILLET & FLANK STEAK from 3 persons / per person 250 gram - only one cooking degree possible	per person 34.90€
OXN BURGER with 150 grams Dry Aged Beef & bacon	13.50€
OXN VEGGIE BURGER with 120 grams Beyond Meat BBQ Sauce tomatoes onion cheddar homemade mayonnaise	14.50€

EXTRAS

STEAKHOUSE FRIES MARKET VEGETABLE SIDE SALAD	each 5.50€
PARMESAN FRIES WITH TRUFFLE MAYONNAISE	8.30€
GRILLED GARLIC BREAD	4.10€
BBQ-SAUCE AIOLI <i>vegan</i> MANGO-CHILI MAYONNAISE	3.50€
PIRI-PIRI SAUCE <i>spicy</i>	4.50€
PEPPER-COGNAC-CREAM SAUCE	6.90€
COLD STIRRED CRANBERRIES	3.00€
BREAD from the bakery Brander	1.00

MAIN COURSES

HOMEMADE TRUFFLE PASTA	
Parmigiano Reggiano	22.30€
with 120 gram beef filet	32.20€
BEETROOT RISOTTO	
Acquerello risotto rice pickled beetroot ricotta rocket salad	18.80€
with trout filet from Anthering	25.80€
CALF BREAD	26.20€
sweet potato cream broccoli jus	
BOEUF STROGANOFF	24.20€
herb spaetzle peppers gherkin mushrooms	
TWO KINDS OF WILD FROM ECHING	25.80€
parsnip chanterelle cabbage sprouts bacon	

DESSERT

AFFOGATO AL CAFFÈ	5.50€
vanilla ice cream espresso house roast "DER PARADOXE"	
CURD DUMPLINGS	12.50€
walnut-butter-crumbs plum sour cream	
HOMEMADE CHOCOLATE CAKE WITH LIQUID CENTRE	12.50€
berries chocolate earth vanilla ice cream	
HOMEMADE ICE CREAM	
chocolate sour cream	per dumpling 4.50€
topped with caramelised white chocolate	2.00€
HOMEMADE SORBET <i>vegan</i>	
raspberry mango tangerine	per cam 4.50€
topped with caramelised white chocolate	2.00€
refined with sparkling wine	4.50€
refined withVodka	7.50€

If you were satisfied, we're happy - you're sure to tell us that.

If you weren't - tell us and don't just tell others.

Your host, MARTIN ABLINGER

WATER & LEMONADES

THALHEIMER HEALING WATER sparkling 0.75l	5.50€
SODA 0.25l 0.5l 1l	1.90€ 2.90€ 5.00€
SODA WITH FRESH LEMON 0.25l 0.5l	2.10€ 3.10€
COCA COLA COCA COLA LIGHT 0.33l ^{1,3,4,6,7,9}	4.20€
FANTA 0.33l ³	4.20€
SPRITE 0.25l 0.5l ³	3.70€ 4.50€
MEZZO MIX 0.33l ^{1,3,4,9}	4.20€
THOMAS HENRY 0.2l	3.50€
Bitter Lemon ^{2,3,4,12} Ginger Ale ^{2,12} Spicy Ginger ^{2,12}	
FEVER TREE 0.2l	4.20€
Indian Tonic ³ Mediterranean Tonic ³	

HOMEMADE LEMONADES

MINT 0.25l	4.20€
ROSEMARY 0.25l	4.20€
THYME 0.25l	4.20€

JUICES

NATURAL CLEAR APPLE JUICE CURRANT ELDER 0.25l	4.20€
JUICE INJECTED WITH WATER OR SODA 0.25l 0.5l	3.90€ 4.50€

COFFEE ROASTING EBNER FROM SALZBURG

ESPRESSO DOUBLE	3.10€ 4.10€
ESPRESSO MACCHIATO	3.30€
CAFÉ CRÈME	3.80€
CAPPUCCINO LATTE MACCHIATO	4.10€ 4.90€
CAPPUCCINO WITH SIGL BIO OAT MILK	4.30€
HOT CHOCOLATE with cream without cream	5.10€ 4.90€

TEA FROM PAPER & TEA BERLIN

POT OF HOT BREWED TEA 0.3l	4.20€
BERRY POMP (<i>fruit tea</i>) PURE PRANA (<i>herbal tea</i>)	
SPRITE'S DELIGHT (<i>green tea</i>) PERFECT DAY (<i>white tea</i>)	
HUNKY DORY (<i>black tea</i>)	

BEERS ON TAP

SCHÖNRAMER HELL 0.3l 0.5l	3.50€ 4.10€
SCHÖNRAMER RADLER 0.3l 0.5l	3.50€ 4.10€
HOFBRAUHAUS TRAUNSTEIN WHEAT BEER 0.3l 0.5l	3.90€ 4.50€
HOFBRAUHAUS TRAUNSTEIN CITRO WHEAT BEER 0.3l 0.5l	3.90€ 4.50€

BOTTLED BEERS

OBERTRUMER ORIGINAL ZWICKL 0.33l	3.90€
STEINER NON-ALCOHOLIC 0.5l	4.10€
SCHÖNRAMER PILS 0.33l	3.90€
SCHWENDL WHEAT BEER NON-ALCOHOLIC 0.5l	4.50€
SCHWENDL WHEAT BEER LIGHT 0.5l	4.50€
SCHWENDL WHEAT BEER DARK 0.5l	4.50€

PRECIOUS BRANDY

RED WILLIAMS // ANDRE CHRISTON Vintage 2015 2cl	7.20€
GESSLBERGER FRUITS // GÖLLES MANUFACTORY 2cl	3.90€
OLD PLUM // GÖLLES MANUFACTORY 2cl	7.20€
MARILLE // GÖLLES MANUFACTURING 2cl	7.90€
HEART CHERRY FIRE // GÖLLES MANUFACTORY 2cl	7.90€
PEAR // REISETBAUER JUNIOR 2cl	4.90€
WACHAU APRICOT // GÜNTER ROCHELT 1cl	19.30€

HERB BITTER | GRAPPA | LIQUEURS | DIGESTIF

SPORER HOUSE BLEND HERB BITTER 2cl	3.60€
SPORER PINE 2cl	4.00€
CLEOPATRA GRAPPA MOSCATO 2cl	3.20€
TRADITIONAL GRAPPA 2cl	3.80€
RAMAZZOTTI 2cl	3.80€
AVERNA 2cl	3.60€
BAILEYS 2cl	3.50€

OUR BOTTLED WINES

curated by Martin Ablinger

rosé

FANCY ROSÉ 0.75l
Auer Michael | Carnuntum | 2021 | AT 32.00€

ULTIMATE PROVENCE ROSÉ 0.75l
Côtes de Provence | 2021 | FR 45.00€

white

GRÜNER VELTLINER 0.75l
Domäne Wachau | Wachau | Federspiel | 2021 | AT 33.00€

GRÜNER VELTLINER 0.75l
Atzberg | Smaragd | Ried Atzberg, Obere Steiltterrassen | St. Michael | 2021 | AT 147.00€

GUMPOLDSKIRCHNER TRADITION 0.75l
Rotgipfler, Zierfandler | Krug | Thermenregion | 2021 | AT 39.00€

GRÜNEN VELTLINER 2017 0.75l
RIESLING 2019 69.00€
Weixelbaum | Anno Dazumal | Kamptal | AT

WEISSBURGUNDER 0.75l
Ebner Ebenauer | Weinviertel | 2021 | AT 43.00€

CHARDONNAY BLACK EDITION 0.75l
Ebner Ebenauer | Weinviertel | 2020 | AT 84.00€

CHARDONNAY 0.75l
Markowitsch | Carnuntum | 2022 | AT 32.00€

CHARDONNAY 0.75l
Velich | Darscho | Neusiedlersee | 2018 | AT 63.00€

RIESLING 0.75l
Malat | Krems | 2021 | AT 32.00€

RIESLING 0.75l
Josef Jamek | Smaragd | Ried Klaus | Weissenkirchen | 2021 | AT 141.00€

red

ZWEIGELT Hans Schwarz Andau 2020 AT	0.75l 88.00€
PINOT NOIR Johanneshof Reinisch Holzspur Tattendorf 2018 AT	0.75l 69.00€
ST. LAURENT Johanneshof Reinisch Holzspur Tattendorf 2018 AT	0.75l 69.00€
CABERNET FRANC PREMIUM Salzl Seewinkelhof Illmitz 2018 AT	0.75l 69.00€
CABERNET FRANC Château de Villeneuve Loire 2017 FR	0.75l 42.00€
CABERNET SAUVIGNON RESERVE Salzl Seewinkelhof Illmitz 2017 AT	0.75l 39.00€
RIOJA RESERVA Bodega Miguel Merino 2015 ES	0.75l 58.00€
CUVÉE - JOSANNA Salzl Seewinkelhof Illmitz 2018 AT Zweigelt x Cabernet Sauvignon x Merlot	1.5l 82.00€
CUVÉE - HAUSMARKE ROT Moric Mittelburgenland AT Pinot Noir x Zweigelt x Blaufränkisch	0.75l 39.00€
CUVÉE - RIED ROSENBERG Markowitsch Carnuntum 2020 AT Merlot x Blaufränkisch x Zweigelt	0.75l 62.00€
CUVÉE - RONCHEDONE Cá dei Frati 2019 IT Marzemino x Sangiovese x Cabernet Sauvignon	0.75l 52.00€
CUVÉE Château Fonroque Bordeaux 2014 FR Merlot x Cabernet Franc	0.75l 99.00€