

Dinner

Chefs choice menu

4-course tasting menu – vegan, vegetarian, with fish or meat.
68 Euros with coffee and digestive. Wine / non-alcoholic pairing (4 glasses) 28 Euros.

&flora Mix & Share Plates cold & warm

Grilled green asparagus from Marchfeld (V) ^(H) 20
Potato-wild garlic sauce / hazelnuts

White Solo-asparagus ^(C,G) 19/25
Herb-potatoes / hollandaise
with Thum ham + 4.5

Salmon trout ^(D,F,O) 22
Fennel / orange / Yuzu / Umeboshi

Root Variation ^(L,M,O) 19
Pink labneh / horseradish
Vegan with hummus ^(H,N)
with cold smoked golden trout ^(D) 25

Kohlrabi roll baked in hay ^(G,M,O,H) 19
Whey / wild herbs / pistacchios

&flora Cevapi (V) ^(A,M,O,H)
Chickpeas / shiitake / cabbage salad /
pickled vegetables
2 pc. / 4 pc. 14 / 21

Cream Soup ^(Allergenes on demand) 9

Tatar

X.O. Beefsteak Tatar 100g/150g ^(A,C,G,M,F) 23 / 29
beef tartare hand cut
Yuzu dressing / fried Topinambur / Daikon /
Öfferl Brioche Toast

Aubergine Tatar ^(A,M) 19
Spicy tomato sauce / focaccia

Serving of bread 3

Serving of home-made foccacia 5

Serving of butter or olive oil 2,5

Serving of marinated olives 6

(V) vegan / All prices in euros, incl. taxes.

FRIENDS OF &flora: Blün, mushroommondo, Dirndln am Feld,
Krautwerk, Öfferl, Thum, X.O. Beef, Jumi, Alpine hay by
Matthias Digruber, Grünzeug vom Feld, Biohof Riedl,
Oberwasser, Biohof Figl, Süssmund Kaffee, Paper & Tea, Trumer
Bier, Hödl

A...Gluten / B...Crustaceans / C...Eggs / D...Fish / E...Peanuts
F...Soybeans / G...Milk / H...Nuts / L...Celery / M...Mustard
N...Sesame / O...Sulphite / P...Lupin / R...Molluscs

Warm

Grilled oyster mushroom „kabab“ (V) ^(M,L) 21
Red lentil cream / cucumber relish

Cabbage from the fire (V) ^(N,O) small/large 16/21
Tahina sauce / Chimi Churri / Shatta

Red beets Emmer Risotto ^(A,G) 23
Stracciatella / pickeld bitter orange

Trout ^(D,G) 29
Potatoe pureé / young leek / Dashi

Aubergine (V) ^(E,H,N) 21
Dukkah / Jus / mashed parsnips

Dry aged Sirlion 150/300g* ^(G,L,O) 29 / 47
Jus or Chimi Churri & Shatta
Side dish of choice:
Potatoes baked in hay OR &flora salad
OR Grilled Bimi (+4)
*Meat weight

Sides

Potatoes baked in hay 8

Grilled Bimi ^(A,F,H) 13
Miso / garlic confit

&flora salad ^(M,O) 9
Mustard or balsamico dressing

Labneh & Dukkah ^(G,H,N) 5

Dessert

Lemon tart ^(A,G,C) 14
Pomegranate sorbet / rhubarb

White chocolate mousse ^(C,G) 12
Orange sorbet / meringue chips

&flora ice cream (V) ^(Allergenes on demand) 10
Choice of 3 home made ice creams / sorbets

Cheese variation by Jumi ^(G,H) 14 / 19
5 or 7 cheeses / onion jam / quince cream

Late Night Special Gilbert – stay with us tonight!
From 9:00 p.m. for 2 persons