



CHAPTER ONE

At the beginning there is not perfection, but an idea.

This menu marks the first expression of our new Austria Stuben – carefully composed, with the ambition to evolve and grow over time.

Aperitif Affair

Bread & Welcome

Potato Rösti | Onion | Crème fraîche

Trout | Tomato | Burrata

Lentils | Kohlrabi | Hay

Veal Sweetbread | Bean | Sherry

Cauliflower | Whey | Yeast

Pork Cheek | Root Vegetables | Horseradish

Lake Char | Chorizo | Leek

Raspberry | Poppy Seed | Mascarpone

Farewell Memories

MENU PRICE | EUR 190

AUSTRIA
STUBEN
KULINARIK AUF 1.930 M

Our menu is subject to change according to the season
and the availability of the finest ingredients.



IT'S A START

The smallest in our pairing family. Elegant and approachable, with the courage to leave space yet never without substance.

EUR 130,-

IT'S A MATCH

Harmonious, balanced, and chosen with a delicate sense of taste – a companion for the evening: present, reliable, unobtrusive.

EUR 150,-

IT'S THE BEST

A high-end pairing for the curious and the true lovers of discovery: distinctive, complex, inspiring.

EUR 350,-

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*Our sommelier Maximilian Steiner will be delighted to recommend an individual non-alcoholic pairing to complement your menu.