

# IN THE GLAS

FUXLemon Gin Spritz  
Ink Gin · lemon · syrup · soda EUR 12,50

Hopfenherz  
Stieglgut Wildshut EUR 5,90

FUX KOMBUCHA  
Homemade kombucha · soda EUR 4,00

F(L)ÜXAronia Lemonade  
Stieglgut Wildshut EUR 4,40

# CLASSIC

THE VEGETABLE GARDEN <sup>A|C</sup> ✓  
Summer vegetables · leaf salad · FUXBread EUR 10|14

FALSIFICATION OF THE TARTARS <sup>A|C|G</sup>  
Beef Tartar · onions · mountain chives · FUXBread EUR 24|28

THE CIVILIZATION OF SOUP <sup>A|C|G</sup>  
Beef broth · meat ravioli · FUXBread EUR 9

FIELD MARSHAL RADETSKY <sup>A|C|G</sup>  
Wiener Schnitzel of veal · potatoes · cranberries EUR 30

THE REQUEST OF THE EMPRESS <sup>A|C|G</sup> ✓  
Traditionel "Kaiserschmarrn" · stewed plums EUR 19

HOMEMADE ICE CREAM <sup>C|G</sup> ✓  
Vanilla · chocolate · black walnut ·  
„sig“ · strawberry each EUR 3

HOMEMADE SORBET ✓  
Plum · apricot each EUR 3

## SOUL TOUCHING FOOD

Being curious does not demand reinventing the world from scratch, but rather constantly discovering it anew. At Fuxbau, we always try to find new approaches to old and established ways. Not only do we put our trust into what nature provides us, but also in our excellent suppliers, whom we have developed strong relationships with.

All of this is the essence of what "Berg to table" means. An attitude that shows not only in our classic dishes but also in our monthly changing menu which we offer with accompanying wines. This is how we, at Fuxbau try to stay exciting and curious, all the while not forgetting our roots.

And, since true art lies in individuality, we are happy to cater to your individual needs, and also offer our dishes in vegetarian variations ✓.



#BERG  
TO  
TABLE

# MENU NO. 57

THE THORNY FISH <sup>G|D|H</sup>  
Trout · gooseberry · kevir · tarragon

EUR 26

or

THE VETTERFARM <sup>A|G|M</sup> ✓  
Pepper · cucumber · gin · chervil

EUR 24

THE OLD RIVERINE ANIMAL <sup>A|B|D|G</sup>  
Crayfish · chanterelles · lettuce · spinach

EUR 30

or

THE INNAUERFARM <sup>A|C|G|H</sup>  
Rabbit · hazelnut · blueberry · onion

EUR 30

or

THE VORARLBERGER <sup>A|C|G</sup> ✓  
Ravioli · egg plant · basil · mountain cheese

EUR 28|32

FISHPOND IN ZUG <sup>A|C|D|G</sup> ✓  
Char · corn · zucchini  
Char · tomato · zucchini · pepper

EUR 42

or

THE MARGREITTERFARM <sup>A|C|G</sup>  
Veal · artichoke · pea · porcini mushrooms · potatoes  
Veal · pea · potatoes · artichoke

EUR 46

METZLER IN EGG <sup>A|C|G|M</sup> ✓  
Extracted cake · pickled berries · goat cheese

EUR 18

or

„WÄLDER CHOCOLATE“ <sup>A|C|G</sup> ✓  
Apricot · sig

EUR 22

2020 GRÜNER VELTLINER HANDWERK  
Lesehof Stagård · Kremstal

oder

2020 SAUVIGNON BLANC URDONAU  
Weingut Zuschmann-Schöfmann · Weinviertel

2015 CUVÉE TO (CH/SB/WR)  
Heinz Velich · Lake of Neusiedl

oder

2020 CUVÉE THE BUTCHER (ZW/BF/ME)  
Hans Schwarz · Lake of Neusiedl

oder

2020 RIESLING VOM SCHLOSS  
Graf Hardegg · Weinviertel

2018 GRÜNER VELTLINER STEINPORZ SM  
Weingut Lagler · Wachau

oder

2019 CUVÉE OLMATA IGT (ME/CS/SG)  
Pagani de Marchi · Toscana

NV PINEAU DES CHARANTES  
Rémi Landier · Cognac

oder

2014 RIESLING BEERENAUSLESE  
Weingut Lenikus · Vienna

THREE COURSES EUR 76  
with beverage pairing (1 glass per course) +EUR 29

FOUR COURSES EUR 86  
with beverage pairing (1 glass per course) +EUR 38

FIVE COURSES EUR 100  
with beverage pairing (1 glass per course) +EUR 47

LAST MENU ORDER  
Lunch 1 p.m 4 courses

Dinner 8 p.m.