

Our DISHES

SERVED 11:30 AM–2:30 PM

& 5:00 PM–9:00 PM

SALADS & Bowls

Supergreen Salad 12,00

🥬 Mixed greens / avocado / edamame / cucumber / radish / crunchy panko / mild wasabi-cucumber dressing

Caesar Salad 11,00

Crisp romaine hearts / white bread croutons / Grana Padano / tomatoes / homemade Caesar dressing

add chicken breast: 15,00

Plain Halloumi Salad 15,50

🥬 Green salad / grilled halloumi / bell pepper / cherry tomatoes / red onion / mango / toasted pine nuts / orange-cardamom dressing

Tokyo Bowl 15,50

Smoked salmon / jasmine rice / carrots / wakame / edamame / cucumber / chili mayo / avocado cream / seaweed chips / yuzu-ponzu dressing

🥬 **vegetarian option:** marinated tofu 13,00

Salads available with bread on request

— please just ask your server

SNACKS

Calamari-Bites 15,50

Crispy fried squid rings / avocado cream / lime

Antipasti & Prosciutto di Parma . 14,50

Freshly sliced Prosciutto di Parma / olives / Grana Padano / dried tomatoes / focaccia

Antipasti veggie 12,50

🥬 Grilled vegetables / Grana Padano / olives / dried tomatoes / focaccia

Truffle Fries 8,00

Kids-CORNER

Zauberglöckchen 6,90

Ribbon pasta with tomato sauce / Grana Padano

Gänseblümchen 9,00

Grilled chicken schnitzel with rice & peas

Elfen Spiegel 9,50

Meatballs with mashed potatoes

STARTERS *cold,*

Burrata with Peach 15,00

♥ Grilled peach / baby tomatoes / candied almonds / thyme / honey

Crayfish Tartare 15,50

Avocado tartare / mango gazpacho / cilantro / basil sorbet / chive oil

Beef Tatare á la Gartenhaus 18,00

Pickled mushrooms / capers / onion chutney / potato quark / butter / root bread

or better warm ?

King Prawn Tacos 15,00

Grilled king prawns / cucumber / radish / avocado / pomegranate / chili mayo / wheat tortilla

Crispy Rice & Chicken Satay 13,00

Crispy sushi rice / grilled chicken skewers / spring onion / peanut sauce

SOUPS

Parmesan Soup 7,00

♥ Basil oil / ciabatta croutons

Chilled Cucumber Soup 5,50

♥ Fresh garden herbs

Beef Bouillon 6,50

with pancake strips / root vegetables / chives
semolina dumpling / root vegetables / chives

**Starters & soups also available
with bread on request**

— please just ask your server

SANDWICHES

Steak Sandwich 22,90

Sliced rib eye / ciabatta / tomato-onion chutney / arugula / cheese / potato chips / chipotle mayo

Lobster Roll 28,00

Lobster tartare / brioche roll / apple / avocado / lime / potato chips

from 5:00 pm

Signature
STARTER



Sushi, but pretty cool, actually

♥ **Vegetarian Set** 15,00

- Crispy fried roll / avocado / cucumber / sunflower seeds / chili mayo
- beetroot maki / horseradish
- oyster mushroom nigiri / lemon mayo / garden cress
- inside-out roll / arugula / radish / fresh herbs / pumpkin seeds

Mixed Set 18,00

- Crispy fried roll / smoked trout / avocado / cucumber / sunflower seeds / chili mayo
- beetroot maki / horseradish
- inside-out roll with seared beef / arugula / cucumber / radish / fresh herbs / pumpkin seeds
- Arctic char nigiri / cream cheese / chives

MAIN COURSES

Pork Belly 18,00

Crispy pork belly / sweet potato purée /
pomegranate seeds / wild broccoli / jus

Crispy Peanut Chicken 19,00

Basmati rice / yogurt dip / lime

Glazed Rack of Lamb Chops 34,00

Grilled chops on the bone / baby carrots / mashed
potatoes / tzatziki

Sea Bream (300 - 400 g) 28,00

Whole grilled / Mediterranean vegetables /
parsley potatoes

Arctic Char from Thorhof 29,90

Grilled fillet with miso-maple glaze /
lemon pepper risotto / zucchini-tomato vegetables

Eggplant Parmigiana 15,00

♥ Eggplant bake / tomato sauce / mozzarella /
Grana Padano / basil

Spicy Vegetable Curry 15,00

♥ Basmati rice / cilantro

PASTA & Risotto

Gnocchi @ Tartufo 17,50

♥ Gnocchi / truffle sauce / green asparagus tips /
arugula / Grana Padano

add beef fillet tips: 27,00

**Fresh Fettuccine
with Zucchini** 14,50

♥ Roasted walnuts / sage / Grana Padano

add prosciutto: 17,00

Lemon Pepper Risotto 13,50

♥ Arugula / Grana Padano

add grilled prawns: 16,50



Signature MAIN COURSE

Simmentaler Beef Fillet Steak

Rosemary potatoes / roasted wild broccoli /
peppercorn cream sauce

150g 34,00

250g 43,00

SIDE DISHES

Fries 6,00

Arugula Salad / Grana Padano 6,00

Mixed Salad 7,00

To finish

SOMETHING SWEET?

Lava Cake 12,00

Warm chocolate cake / fresh berries /
chocolate sauce / vanilla ice cream

**Styrian Sweet Cheese
@ Pumpkin Dumplings** 9,80

Pumpkin seed panko crumbs /
berry compote (seasonal)
please allow 15 minutes

Meadow Herb Crème Brûlée 9,50

Rhubarb-strawberry compote / lemon sorbet

Sorbet-Trio 11,00

Orange / lemon / passion fruit,
garnished with fresh fruit

Lemon Tarte 12,50

Fresh berries / mojito mint / vanilla ice cream

♥ vegetarian dish

Many dishes are also available in a vegan version
— just ask your server

For allergen information, please also ask your server.

Prices in € incl. 20% VAT

Our DRINKS

Soft DRINKS

Soda with Lemon

with sparkling water 0,25l / 0,5l 2,40 / 3,80

with still water 0,25l / 0,5l 2,20 / 3,60

Elderflower or Raspberry Juice

with sparkling water 0,25l / 0,5l 2,40 / 3,80

with still water 0,25l / 0,5l 2,20 / 3,60

Vöslauer

Mineral Water 0,33l / 0,75l 3,10 / 4,80

sparkling or still

Coca Cola 0,33l 3,80

Classic or Zero

Fruidade 0,35l 3,70

Almdudler 0,33l 3,80

Makava Ictea 0,33l 4,60

Altwiener Kracherl 0,33l 4,20

raspberry, lemon-ginger, or passion fruit-orange

RedBull 0,25l 4,80

Schäfer Juices bio 0,25l 3,80

orange, cloudy apple, red grape, apricot-apple,

currant-apple, or mango-apple

with sparkling water 0,25l / 0,5l 2,80 / 4,60

with still water 0,25l / 0,5l 2,60 / 4,40

Freshly Squeezed

Orange Juice 0,125l 4,80

Fresh LEMONADES

Herb & Honey Lemonade 0,5l 5,50

local herbs / honey / soda

Rhubarb-Cucumber Lemonade 0,5l... 5,50

rhubarb / cucumber / soda

Peach-Lemon Iced Tea 0,3l 5,50

with black tea

Hot DRINKS

Espresso 2,40

Double Espresso 3,50

Espresso Macchiato 3,20

Espresso Cortado 3,40

with sweet condensed milk

Verlängerter 3,50 / 3,70

(Austrian long black) black or with milk

Filter Coffee 3,30 / 3,50

black or with milk

Cappuccino 3,80

Flat White 4,80

Café Latte 4,20

Hot Chocolate 4,20

White Hot Chocolate 4,20

Chai Latte 4,40

Masala, Matcha, Vanilla oder Golden

Milk alternatives + 0,30

oat or almond

Organic Tea Pot..... 4,60

from Jäger Tee, Vienna, since 1862

Earl Grey, Darjeeling, Berry Kiss, Herb Garden,

or Japanese Sencha

ICED Coffee

Iced Americano 4,20

Iced Cappuccino 4,60

Iced Chai Latte 4,80

Sparkling & LIVELY

White Wine Spritzer 0,25l / 0,5l	3,40 / 5,80
Summer Spritzer 0,25l / 0,5l	3,40 / 5,80
Aperol Spritz 0,25l	6,80
Aperol / prosecco / soda	
Aperol Spritz Vino 0,25l	6,50
Aperol / white wine / soda	
Hugo 0,25l	6,50
Draft Prosecco Frizzante 0,1l	4,20
Col Sandago, Susegana, Treviso	
Brut Rosé Reserve BIO 0,1l	9,10
Bründlmayer, Brut	

Summer DRINKS

Das Gartenhaus Fizz	10,50
Baden gin / tonic water / fresh lemon / soda	
Exotic Garden Twist	7,50
bitter lemon / pineapple juice / soda	
optional with Stolichnaya vodka: 4cl	9,00
Aperol Mango Spritz	8,50
Aperol / prosecco / mango juice / soda	
Sarti Spritz	8,50
Sarti Rosa / prosecco / soda	
Lillet Wild Berry	6,80
Lillet I Russian Wild Berry I raspberries	
Italicus Spritz	9,50
Italicus I prosecco I soda I olives	

BEER

Housebeer 0,125l / 0,3l / 0,5l ...	2,40 / 4,30 / 5,40
from Baeckert's on tap	
Pfaffstättner Helles 0,33l	4,90
Baeckert's Special Edition	
Trumer Original Zwickl 0,5l	5,40
Trumer Original Radler 0,33l	4,70
Trumer Original Non-Alcoholic 0,33l	5,20
Budweiser 0,33l	4,70

Fine WINES

Open WINES

WHITE WINES

Grüner Veltliner 2025 BIO Machalek, Pernersdorf, Weinviertel	
1/8	3,60

Zierfandler 2024 Österreicher, Pfaffstätten, Thermenregion	
1/8 / btl. 0,75l	4,90 / 29,00

Rotgipfler vom Berg 2025 BIO Alphart, Traiskirchen, Thermenregion	
1/8l / btl. 0,75l	5,80 / 31,00

Gelber Muskateller 2025 BIO Waldschütz, Strass, Kamtal	
1/8l / btl. 0,75l	6,30 / 43,00

Riesling Federspiel 2025 Sigl, Rossatz, Wachau	
1/8l / btl. 0,75l	6,50 / 48,00

ROSÉ WINES

Rosé 2025 Die Schwertführerinnen, Sooß, Thermenregion	
1/8l / btl. 0,75l	4,90 / 26,00

Rosé 2025 Salzl, Illmitz, Neusiedlersee	
1/8l / btl. 0,75l	5,20 / 28,00

RED WINES

Zweigelt 2023 BIO Mariell, Großhöflein, Neusiedlersee	
1/8l / btl. 0,75l	5,80 / 31,00

St. Laurent 2023 BIO Reinisch, Tattendorf, Thermenregion	
1/8l / btl. 0,75l	6,50 / 35,00

WINES *by the bottle*

WHITE WINES

Roter Veltliner 2025 **BIO**

Grill, Fels am Wagram, Wagram

btl. 0,75l 39,00

Sauvignon Blanc 2025 **BIO**

Scheucher, Labuttendorf, Südost-Steiermark

btl. 0,75l 39,00

Chardonnay vom Berg 2025 **BIO**

Alphart, Traiskirchen, Thermenregion

btl. 0,75l 41,00

Grüner Veltliner Ried Rosengartl 2018 **BIO**

Waldschütz, Strass, Kamptal

btl. 0,75l 59,00

Grüner Veltliner Ried Rosengartl 2020 **BIO**

Waldschütz, Strass, Kamptal

btl. 0,75l 59,00

Grüner Veltliner Smaragd Ried Schütt 2020

Knoll, Unterloiben, Wachau

btl. 0,75l 76,00

Grüner Veltliner Smaragd, Vinothekfüllung 2022

Knoll, Unterloiben, Wachau

btl. 0,75l 89,00

Riesling Ried Hochäcker 1 ÖTW 2020

Proidl, Senftenberg, Kremstal

btl. 0,75l 88,00

Riesling Ried Hochäcker 1 ÖTW 2021

Proidl, Senftenberg, Kremstal

btl. 0,75l 88,00

RED WINES

Vini red – Zweigelt süß 2025

Grabner, Kottingbrunn, Thermenregion

btl. 0,75l 22,00

Blaufränkisch Ried Fasching 2022

Jalits, Eisenberg, Südburgenland

btl. 0,75l 60,00

Harterberg Merlot 2022

Leo Aumann, Tribuswinkel, Thermenregion

btl. 0,75l 67,00

Holzspur Pinot Noir 2019 **BIO**

Reinisch, Tattendorf, Thermenregion

btl. 0,75l 77,00

Holzspur Pinot Noir 2022 **BIO**

Reinisch, Tattendorf, Thermenregion

btl. 0,75l 73,00

SPARKLING WINES

Sauvignon Blanc Sekt Brut

Steininger, Langenlois, Kamptal

btl. 0,75l 55,00

Brut Rosé Reserve **BIO**

Bründlmayer, Langenlois, Kamptal

btl. 0,75l 62,00

Grande Réserve Brut

Champagne Gosset, Epernay, Champagne

btl. 0,75l 91,00

Grande Rosé Brut

Champagne Gosset, Epernay, Champagne

btl. 0,75l 110,00

SPIRITS

Fruit Brandies 2cl

Gölles Alte Marille	6,80
Gölles Alte Zwetschke	6,80
Gölles Herzkirsche	6,80
Gölles Hirschbirne	5,60
Reisinger Wachauer Marille	4,50

Gin 4cl

Gin Baden	6,80
Wacholderbär No.3	5,50
Hendrick's Gin	6,50

Whisky 4cl

Tullamore Dew	6,00
Glenfiddich 12 Jahre	9,50
Johnnie Walker 12 Jahre	7,50
Bowmore 15 Jahre	14,80
Bulleit Bourbon	6,00

Liqueurs 4cl

Baileys	5,50
Chocolate Cream	4,50
Limoncello	3,80
Liqueur Mandarine	5,50
Italicus	7,00

Rum 4cl

Havana Rum	4,50
Bacardi Blanca	4,50

Grappa 4cl

Nonino Tradizionale	5,50
Nonino Moscato	7,50
Poli Grappa Oro	8,50
Hauner Grappa	11,00

Tequila 0,4cl

Tequilla Resposado	6,80
Tequilla Blanco	5,50

Vodka 0,4cl

Vodka Belvedere	8,50
Vodka Stolichnaya	6,50

Bitters/Aperitifs 0,4cl

Aperol	3,80
Campari	4,50
Averna Amaro	5,50
Jägermeister	5,50
Sarti Rosa	5,50