



## **Aperitif Recommendation**

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<b>Strawberry Bellini</b> <i>Strawberry   Prosecco</i>	12
<b>Pisco Sour</b> <i>Pisco   Lime juice   Egg white</i>	14
<b>Dark and Stormy</b> <i>Dark Rum   Yuzu   Ginger Beer</i>	16
<b>Lychee Martini</b> <i>Nigori Sake   Kwai Feh   Vodka</i>	14
<b>Yuzushu Spritz</b> <i>Yuzushu   Prosecco</i>	12
<b>Pornstar Martini</b> <i>Passion Fruit   Vodka   Vanilla   Prosecco</i>	15
<b>Old Cuban</b> <i>Rum   Lime   Mint   Sugar   Prosecco</i>	15
<b>Negroni or Negroni Sbagliato</b> <i>Campari   Red Vermouth   Gin or Prosecco</i>	14
<b>Spicy Margarita</b> <i>Tequila   Cointreau   Lime juice   Ginger</i>	15
<b>Non-alcoholic</b>	
<b>Crodino Spritz</b>	8.5
<b>Yuzu Ginger Spritz</b>	8.5
<b>Homemade Ice Tea</b> <i>Genmaicha Tea   Lime</i>	8.5
<b>Fruitcap</b> <i>Passion Fruit   Lime   Soda   Banana syrup</i>	9
<b>Sparkling Wine</b>	
<b>Champagne Brut   Laurent-Perrier</b> <i>La Cuvée</i>	16.5
<b>Franciacorta   La Montina</b> <i>Rosé Extra Brut</i>	9.5
<b>Draught Beer</b>	
<b>0.3L Zwettler Saphir Pils</b>	4.9



## **Gourmet Menu**

**Available for order from 2 people onwards**

*This menu can only be ordered  
for the whole table.*

*This menu is created from our most popular and finest  
quality products and is served Family Style in the middle  
of the table.*

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**Oyster Passion Fruit Ceviche**  
**Mini Tacos Yellowtail**  
**Mini Tacos Salmon**

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**Salmon Foie Gras Sashimi**  
*Salmon Sashimi | Foie Gras | Teriyaki*  
*Salmon Trout Caviar*  
&  
**Toro Sashimi**  
*Toro Tuna Sashimi grilled on charcoal*  
*Wasabi Salsa | Wild Garlic*

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**Lobster Tail & Wild Garlic**  
*Lobster tail grilled on charcoal with*  
*Wild Garlic Hollandaise*

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**Nigiris**  
*Yellowtail & Imperial Caviar Nigiri*  
*Scallop Tiradito Nigiri*  
*Foie Gras & Salmon Nigiri*  
*Cold Smoked Toro Nigiri*  
*Flamed Wagyu Beef Nigiri*

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**Black Cod Yuzu Miso**  
*Marinated Black Cod Fillet*  
*Yuzu Miso Sauce | Ginger*

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**Surf & Turf**  
*Austrian Beef tenderloin*  
*Black Tiger Prawn*  
*Green Asparagus | Jerusalem Artichoke | Truffle jus*

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**Dessert Variation**  
*Whiskey Cinnamon Cappuccino*  
*Passion Fruit Crème Brûlée*  
*Mochi Ice Cream*

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**Gourmet Menu per Person: 155**  
**Wine Pairing per Person: 110**



## **New Taste Menu**

*"April"*

**Available for order from 2 people onwards**

*This menu can only be ordered  
for the whole table.*

*The dishes are served **family-style** to the  
center of the table.*

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### **Asparagus Cream Soup Shot**

&

### **Lotus Root Chips**

*Daily Fish Tartare*

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### **Hamachi Sashimi**

*Asparagus & Strawberry Salad | Thai Basil  
Passion Fruit Ceviche Dressing*

&

### **Seared Salmon Sashimi**

*Yuzu-Ponzu | Wild Garlic*

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### **Grilled Asparagus**

*Grilled Green Asparagus  
Black Truffle | Dry Miso*

&

### **Rock Oyster & Wild Garlic (2 pieces)**

*gratinated Rock oysters  
Radicchio | Wild Garlic Hollandaise*

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### **Nigiris**

*Special Asparagus Nigiri  
Seared Salmon Teriyaki & Wild Garlic Nigiri  
Wagyu Beef Wild Garlic-Mayo Nigiri*

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### **Beef & Wild Garlic Roll**

*Asparagus | Beef Tenderloin  
Avocado | Wild Garlic Sauce*

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### **Veal Tafelspitz**

*Veal Tafelspitz, pink roasted  
Asparagus | Miso Hollandaise*

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### **Matcha Berry Dream**

*Matcha Cream | Strawberry Ice Cream  
Rhubarb Ragout*

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**6 Course menu per person** 110

**Wine pairing per person** 85



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**Otsumami**  
**Finger Food**

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<b>Oysters:</b>	<i>per piece</i>
<i>Passion Fruit Ceviche Style</i>	6
<i>Spicy Ponzu</i>	6
<b>Foie Gras on Crispy Rice</b>	<i>per piece</i>
<i>(from 2 pieces onwards)</i>	7
<b>Mini Tacos</b>	<i>2 pieces</i>
<i>(from 2 pieces onwards)</i>	
<i>Yellowtail Jalapeño</i>	7
<i>Tuna Spicy Miso</i>	7
<i>Salmon Creamy Spicy</i>	7
<i>Lobster flamed Creamy Spicy</i>	15
<b>Edamame</b>	6
<i>Japanese soybeans with Maldon Sea salt</i>	
<b>Spicy Edamame</b>	7
<i>Japanese soybeans with homemade chili paste</i>	

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<b>Sashimi</b>	
<b>Toro Sashimi</b>	27
<i>Toro Tuna Sashimi grilled on charcoal</i>	
<i>Wasabi Salsa   Wild Garlic</i>	
<b>Salmon Sashimi &amp; Foie Gras</b>	25
<i>Salmon Sashimi   Foie Gras   Teriyaki</i>	
<b>Seared Salmon Sashimi</b>	19
<i>Yuzu-Ponzu   Wild Garlic</i>	
<b>Hamachi Sashimi</b>	25
<i>Asparagus &amp; Strawberry Salad   Thai Basil</i>	
<i>Passion Fruit Ceviche Dressing</i>	
<b>Beef &amp; Truffle Sashimi</b>	24
<i>Beefsteak Sashimi   Ginger   Truffle</i>	

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**Sushi**  
**"DiningRuhm Style" Nigiri**  
*2 pieces per order*

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<i>Cold Smoked Toro Nigiri</i>	<b>18</b>
<i>Seared Salmon Teriyaki</i> <i>Wild Garlic</i>	<b>12</b>
<i>Seared Foie Gras &amp; Salmon</i>	<b>18</b>
<i>Flamed Wagyu Beef Nigiri</i>	<b>21</b>
<i>Yellowtail King Fish Jalapeño</i>	<b>13</b>
<i>Yellowtail King Fish &amp; Caviar</i> <i>2.5g Caviar</i>	<b>18</b>
<i>Tuna Tahini</i>	<b>13</b>
<i>Tuna Black Truffle</i>	<b>16</b>
<i>Seared Unagi (Freshwater Eel)</i>	<b>13</b>
<i>Lobster flamed with Creamy Spicy</i>	<b>18</b>
<i>Scallop Spicy Tiradito</i>	<b>14</b>
<i>Shiitake Truffle Seared</i>	<b>9</b>

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**10g Imperial Caviar** **35**

*You can enjoy the caviar simply pure or upgrade  
your nigiri or maki roll with it*

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**Chef's Choice Sushi Set**

**Special Nigiri Set** **59**  
*10 Nigiri*



## Sushi Maki Rolls

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### Seasonal

<b>Salmon Wild Garlic Roll</b> (8 pieces) Salmon   Ikura   Avocado   Tamago Cucumber   Creamy Wild Garlic Sauce	22
<b>Beef &amp; Wild Garlic Roll</b> (8 pieces) Asparagus   Beef Tenderloin Avocado   Wild Garlic Sauce	29
<b>Asparagus Truffle Dragon Roll</b> (8 pieces) Asparagus   Avocado   Creamy Truffle Sauce	24

**Scallop Shiso Roll** (8 pieces) 24  
Scallop | Shiso | Negi | Cucumber  
Tobiko | Creamy Wasabi Sauce

**Thorhof Rainbow Roll** (8 pieces) 24  
Cold-smoked salmon trout and char  
Avocado | Tamago | Cucumber | Creamy Wasabi

**Unagi Dragon Roll** (8 pieces) 31  
Flamed Freshwater Eel  
Prawn Kataifi | Avocado | Unagi Sauce

**Tuna Truffle Roll** (8 pieces) 29  
Black Tiger Prawn | Avocado | Tamago  
Creamy Truffle Sauce | Black Truffle

**Lobster Dragon Roll** (8 pieces) 38  
Lobster | Avocado | Masago | Sesame  
Spring onion | Creamy Spicy Sauce

**Crunchy California Roll** (8 pieces) 20  
Black Tiger Prawn | Avocado | Cucumber  
Creamy Spicy Sauce | Tempura Flakes

**Add 10g Imperial Caviar to your Sushi** 35



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### **Warm Starters & Salad**

<b>Black Tiger Popcorn Prawns</b>	18
<i>3 pieces Black Tiger prawns   Tempura Creamy Spicy Sauce   Green Salad</i>	
<b>Rock Oyster &amp; Wild Garlic</b> (2 pieces)	16
<i>gratinated Rock Oysters Radicchio   Wild Garlic Hollandaise</i>	
<b>Grilled Asparagus</b>	22
<i>Grilled Green Asparagus Black Truffle   Dry-Miso</i>	
<b>Baby spinach Truffle Salad</b>	12
<i>Baby spinach   Yuzu Miso Truffle Dressing</i>	

### **Hot Dishes**

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#### **Fish**

<b>Lobster Tail &amp; Wild Garlic</b>	45
<i>Lobster tail grilled on charcoal Wild Garlic Hollandaise</i>	
<b>Black Cod Yuzu Miso</b>	48
<i>Marinated Black Cod Fillet Yuzu Miso Sauce   Ginger</i>	
<b>Grilled Salmon Trout</b>	26
<i>Grilled Salmon Trout Fillet from Thorhof Asparagus   Wild Garlic Chimichurri</i>	

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#### **Meat**

<b>Chicken &amp; Mushroom Tobanyaki</b>	26
<i>Corn-Fed Chicken Breast   Mushroom Variation Truffle Teriyaki Sauce</i>	
<b>Veal Tafelspitz</b>	35
<i>Veal Tafelspitz, pink roasted Asparagus   Miso Hollandaise</i>	
<b>Surf &amp; Turf</b>	49
<i>Austrian Beef tenderloin Black Tiger Prawn Green Asparagus   Jerusalem Artichoke   Truffle jus</i>	

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#### **Side Dishes**

<i>White Asparagus Miso Hollandaise</i>	16
<i>Grilled Green Asparagus</i>	12
<i>Baby spinach Truffle Salad</i>	12
<i>Truffle Fries</i>	8
<i>Mixed Salad with Sesame-Soya Dressing</i>	6
<i>Jasmine Rice</i>	5



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## Desserts

<b>Matcha Berry Dream</b>	15
<i>Matcha Cream   Strawberry Ice Cream Rhubarb Ragout</i>	
<b>Whiskey-Cinnamon Cappuccino</b>	13
<i>Coffee Cream   Chocolate Cookie Crumbles Vanilla Ice   Whiskey Foam   Cinnamon</i>	
<i>Rye Whisky J. Haider 4cl</i>	14
<b>Matcha Lava Cake</b>	15
<i>Callebaut Matcha Chocolate cake with molten center   Raspberry Sorbet (gluten free)</i>	
<i>Royal Oporto Tawny 20 Years Aged 1/16l</i>	13.5
<b>Passion Fruit Crème Brûlée</b>	13
<i>Passion Fruit   Raspberry Foam</i>	
<i>Junmai Nigori Sake (unfiltered) Ozeki sweet 10cl</i>	8
<b>Mochi-Ice Variation</b>	11
<i>3 assorted flavors</i>	
<i>Beerenauslese (Sweet Dessert Wine) 11% vol 1/16l</i>	7.5

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**Dessert Wine** 1/16L

**Beerenauslese** 7.5  
*Feiler-Artinger Rust  
sweet 11% vol*

**Grüner Veltliner Eiswein** 9  
*Weinrieder Weinviertel  
sweet 10.5% vol*

**Portwine** 1/16L

*Royal Oporto Tawny 20 Years Aged* 13.5  
*TAYLOR'S Reserve Tawny Port Historical  
Collection III* 9  
*TAYLOR'S 10 years* 7



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**Wine by the glass**

1/8L

**White wine**

**2024 Grüner Veltliner Ried Oberfeld** 6.5  
Josef Dockner | Kremstal  
12.5% vol.

**2024 Sauvignon Blanc Kalk & Kreide** 8  
Tement | Südsteiermark  
12.5% vol.

**2024 Riesling Graacher** 8  
Dr. Loosen | Mosel  
12% vol.

**2023 Rotgipfler Ried Mandelhöh** 7  
Alphart am Mühlbach | Thermenregion  
13.5% vol.

**2023 Pinot Gris Ried Kaiseregg** 11  
Strablegg Leitner | Südsteiermark  
13.5% vol.

**2016 Grüner Veltliner Smaragd Ried Kollmütz** 30  
Mathias Hirtzberger | Wachau  
13.5% vol.

**2017 Riesling Heiligenstein** 23  
Bründlmayer | Kamptal  
13.5% vol.

**2023 Sancerre "Les Romains"** 24  
Domaine Vacheron | Loire  
13% vol.

**2020 Puligny-Montrachet "Clavoilons 1er Cru"** 44  
Alain Chavy | Burgundy  
13% vol.

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**Rosé**

**2024 Villa Estérelle** 6.5  
Château du Rouët | Provence  
13% vol.

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**Redwine**

**2015 Quattro** 8  
Weingut Gager | Mittelburgenland  
14.5% vol.

**2018 Pinot Noir Pèder** 8  
Barbaterre | Italy  
13% vol.

**2020 Magari Ca' Marcanda** 26  
Angelo Gaja | Tuscany  
14.5% vol.

**2018 Les Hauts de Smith** 19  
Pessac-Leognan | Bordeaux  
14.5% vol.

You can find bottles of wine at our wine list.





### Draught Beer

Zwettler Saphir Pils	0.2L	3.9
	0.3L	4.9
Weitra Hadmar Bio	0.3L	5.4

### Beer by the Bottle

Kirin	0.33L	6
Sapporo	0.33L	6
Weißbier Hofbräuhaus Traunstein	0.5L	6.5
Zwettler Radler	0.33L	5.5
Gusswerk Jakobsgold (alcohol-free)	0.33L	6.5

### Sake

#### Recommendation:

**Sake Tasting Set (3 x 4cl) 18**

	Glas 100ml	Carafe 250ml	Bottle	
<i>Sparkling Sake</i>				
Ninki-Ichi 7% vol			300ml	29
Rosé Ninki-Ichi 7% vol			300ml	33
<i>Dassai „23“</i>				
Dassai „39“			720ml	145
Junmai Daiginjo Asahi			720ml	99
Shuzo semi-dry 16% vol				
Sakura Beauty 45	13	26	720ml	75
Junmai Daiginjo 15.5% vol				
Moon Full Moon	13	26	720ml	72
Junmai Ginjo Flying Brewery dry 15.5% vol				
Yamahai	14	28	720ml	75
Kozaemon dry 16.5% vol				
Nigori (ungefildert)	9	19	375ml	26
Ozeki sweet 14.5% vol				
Futsushu (Table Sake)		Carafe	250ml	19
Served Hot or Cold dry				



### **Prosecco and Spritzer**

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<i>Prosecco from the Tap 0,1L</i>	6.5
<i>Aperol Spritzer</i>	9
<i>Hugo</i>	9
<i>White Wine Spritzer</i>	6.5
<i>Kaiser Spritzer</i>	6.5

### **Alcohol-free**

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<i>1/4l Crodino Spritz</i>	8.5
<i>Fruitcap</i>	8.5
<i>Homemade Ice Tea</i>	8.5
<i>Yuzu Soda Mocktail</i>	8.5
<i>Coca-Cola Zero 0.33L</i>	4.9
<i>Maracuja Lemonaid Bio 0.33L</i>	6.5
<i>Charitea Green 0.33L</i>	6.5

### **Juices directly from Krems Winemaker**

<i>Natural Apple juice from Wachau 0.25L</i>	5
<i>Apricot nectar from Wachau 0.25L</i>	5
<i>Blackcurrant 0.25L</i>	5
<i>Orange Juice 0.25L</i>	5
<i>with Soda water 0.25L 0.5L</i>	4.5 6.5
<i>with still water 0.25L 0.5L</i>	4.3 6.3

*Vöslauer Mineralwater* 4.2  
*sparkling or still 0.33L*

*Vöslauer Mineralwater* 7.9  
*sparkling or still 0.75L*

*Soda water 0.25L* 2

***Soda Lemon or Soda Raspberry 0.25L*** 2.9

*Lemon Juice 4cl* 3



## Digestif

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### Fruit Brandy

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2cl	Ferry's Apricot from Wachau	6
2cl	Ferry's Plum Barrique	6.5
2cl	Raspberry, Hämmerle	8
2cl	Williams Pear, Gölles	8
2cl	Quince, Gölles	9
2cl	Rowan Berry, Gölles	14
2cl	Serviceberry Hämmerles	28

### Bitter & Liqueur

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2cl	Edelbitter, Gölles	6
2cl	Fernet Branca	5
2cl	Grüne Walnuß, Guglhof	6
2cl	Averna	5
4cl	Averna Zitrone	6.5
4cl	Amaretto Disaronno	7

### Portwine

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1/16l	Royal Oporto Tawny 20 Years Aged	13.5
1/16l	TAYLOR'S Reserve Tawny Port Historical Collection III	9
1/16l	TAYLOR'S 10 years	7

### Vodka

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2cl	Skyvodka	5
2cl	Reisetbauer Axberg	7
2cl	Grey Goose	7
2cl	Mamont	7

### Cognac & Brandy

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4cl	Rémy Martin VSOP	12
4cl	Graf Hardegg XO 20 years	12

### Gin

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4cl	Roku, Japan	10
4cl	135°Hyogo, Japan	10
4cl	Wien Gin, Austria	12
4cl	Munakra Dry Gin, Austria	12
4cl	The Botanist, Islay	10
4cl	Gin Sul, Hamburg	12

### Tonic

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20cl	Fever Tree Premium Mediterranean Tonic Water	5.5
20cl	Fentimans Premium Indian Tonic Water	5.5



<b>Grappa</b>		
2cl	1976 Grappa Riserva Carlo Bocchino	15
2cl	Poli Grappa Sarpa Oro di Barrique	8
2cl	Moscato di Nonino	7
<b>Tequila</b>		
2cl	Herradura Plata Tequila	7
2cl	1800 Tequila Jose Cuervo Añejo	7
2cl	Don Julio 1942 Tequila	15
2cl	Clase Azul Tequila Reposado	16
<b>Mezcal</b>		
2cl	Casamigos Mezcal	8
2cl	Mezcal San Cosme	7
<b>Rum</b>		
4cl	Plantation Rum XO	16
4cl	Bumbu Rum	12
4cl	Mount Gay XO	12
4cl	Zacapa Centenario 23 Years	14
<b>Whisky</b>		
4cl	Macallan Double Cask 12y Speyside Single Malt Scotch Whisky	19
4cl	Aberlour A'budh Cask Strength Speyside Single Malt Scotch Whisky	25
4cl	Laphroaig Islay 10 Years Islay Single Malt Scotch Whisky	12
4cl	Oban 14y West Highlands Single Malt Scotch Whisky	20
4cl	Highland Park 12y Orkney Single Malt Scotch Whisky	12
4cl	Bulleit Kentucky Bourbon Kentucky Straight Bourbon Whiskey	12
4cl	Hibiki Japanese Harmony Blended Japanese Whisky	19
4cl	Rye Whisky, J.Haider Österreichischer Roggen-Whisky	16
4cl	Hatozaki Small Batch Japanese Blended Malt / Small Batch	13



## Coffee and Tea

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### **Naber**

#### **Coffee from Vienna**

Espresso	4.1
Espresso Macchiato	4.2
Double Espresso	5.9
Double Espresso Macchiato	6.5
Americano	5.2
Cappuccino	6.5
Caffè Latte	6.9

### **Best taste from the tea pot**

#### **Tea from Demmers Teehouse:**



<b>Japan Genmaicha Green tea</b> <i>Sencha and roasted rice grains. Unique, pleasantly roasted, sweet-tart flavor.</i>	6
<b>China Jasmine Dragon Phoenix Pearls</b> <i>Green and white tea rolled into small pearls. The mild, in hints also fruity character is harmoniously rounded off by the delicate scent of jasmine flowers.</i>	8
<b>Japan Gyokuru Asahi</b> <i>Precious top quality of green tea from Japanese shade manufacture. Results in a fruity, light green cup with wonderful, fresh umami flavour.</i>	8
<b>Milky Oolong</b> <i>Exquisite, partially fermented Formosa Nai Xiang Oolong from Taiwan, refined with an elaborate distillation of real milk. Bright cup, with a very special, soft and naturally sweet-milky taste.</i>	8
<b>Darjeeling Second Flush</b> <i>Traditional blend of selected black teas of the second, stronger quality harvest from Darjeeling. The full body brings out the typical aromatic second flush character with a pronounced nutmeg note.</i>	7
<b>Currant Turmeric BIO</b> <i>This mild blend of apple, carrot, turmeric, ginger, hibiscus, rosehip, beetroot, lemongrass, currant, and raspberries produces a sweet, slightly spicy cup.</i>	6
<b>Ginger Spice</b> <i>High quality cut ginger rootstock, which gives a hot and spicy taste in the infusion. An ideal drink for the cold season.</i>	6
<b>Forest herb mixture</b> <i>Finely tuned variation of rose hips, spruce needles, daisies, peppermint, blackberry leaves, woodruff herb, raspberry leaves, and sage leaves. Results in a tasty infusion with forest character.</i>	6