



Aperitif Recommendation	
Bellini	12
<i>Peach Prosecco</i>	
Pisco Sour	14
<i>Pisco Lime juice Egg white</i>	
Dark and Stormy	16
<i>Dark Rum Yuzu Ginger Beer</i>	
Lychee Martini	14
<i>Nigori Sake Kwai Feh Vodka</i>	
Yuzushu Spritz	12
<i>Yuzushu Prosecco</i>	
Pornstar Martini	15
<i>Passion Fruit Vodka Vanilla Prosecco</i>	
Negroni or Negroni Sbagliato	14
<i>Campari Red Vermouth Gin or Prosecco</i>	
Spicy Margarita	15
<i>Tequila Cointreau Lime juice Ginger</i>	
Non-alcoholic	
Crodino Spritz	8.5
Yuzu Ginger Spritz	8.5
Homemade Ice Tea	8.5
<i>Genmaicha Tea Lime</i>	
Fruitcap	8.5
<i>Passion Fruit Lime Soda Banana syrup</i>	
Sparkling Wine	
Champagne Brut Laurent-Perrier	16.5
<i>La Cuvée</i>	
Sparkling Wine Bründlmayer	9.9
<i>Brut Rosé</i>	
Draught Beer	
0.3L Zwettler Saphir Pils	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.*

Oyster Passion Fruit Ceviche
Mini Tacos Yellowtail
Mini Tacos Salmon

Salmon Foie Gras Sashimi
Salmon Sashimi | Foie Gras | Teriyaki
Salmon Trout Caviar
&
Beef & Truffle Sashimi
Beef Sashimi | Ginger | Truffle

Lobster Tail & Yuzu Butter
Charcoal-Grilled Lobster Tail | Tomato Salsa

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

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

Surf & Turf
Austrian Heifer Beef Tenderloin | Black Tiger Prawn
Pimientos de Padrón | Truffle Jus

Matcha Lava Cake
Callebaut Matcha Chocolate cake
with molten center | Raspberry Sorbet
(gluten free)

Gourmet Menu per Person: 155
Wagyu Beef Upgrade per Person: 25
Wine Pairing per Person: 110



New Taste Menu

Available for groups of 2 or more.

This menu is served for the entire table only.

Our seasonal dishes are served in the center of the table, inviting you to discover, share, and enjoy our latest creations together.

Chilled Cucumber Soup

Wasabi | Ginger

&

Crispy Rice & Fish Tartare

Tuna Sashimi Aji Verde

Coriander | Lime | Red Onion

&

Salmon Sashimi

Yuzu-Ponzu | Chives

Grilled Octopus

Chili Anticucho Sauce

&

Baby Spinach & Truffle Salad

Baby Spinach | Yuzu Miso Truffle Dressing

Nigiris

Special Avocado Nigiri

Seared Salmon Teriyaki Nigiri

Wagyu Beef Nigiri

Beef & Truffle Roll

Prawn Tempura | Beef Tenderloin

Avocado | Truffle Sauce

Rib-Eye Steak

Rib-Eye Steak from Austrian Veal Heifer

Chimichurri Sauce

Summer Passion Dessert

Passion Fruit Cream | Prosecco Sorbet

Passion Fruit & Vanilla Foam

6 Course menu per person 110

Wine pairing per person 85



Otsumami
Finger Food

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

Sashimi	
Tuna Sashimi Aji Verde	23
<i>Coriander Lime Red Onion</i>	
Salmon Sashimi & Foie Gras	25
<i>Salmon Sashimi Foie Gras Teriyaki</i>	
Salmon Sashimi	19
<i>Yuzu-Ponzu Chives</i>	
Hamachi Sashimi	21
<i>Coriander Red Onion</i>	
<i>Passion Fruit Ceviche Dressing</i>	
Beef & Truffle Sashimi	24
<i>Beefsteak Sashimi Ginger Truffle</i>	



Sushi
"DiningRuhm Style" Nigiri
2 pieces per order

<i>Cold Smoked Toro Nigiri</i>	18
<i>Seared Salmon Teriyaki</i>	12
<i>Seared Foie Gras & Salmon</i>	18
<i>Flamed Wagyu Beef Nigiri</i>	21
<i>Yellowtail Jalapeño</i>	13
<i>Yellowtail & Imperial Caviar</i>	18
<i>Tuna Tahini</i>	13
<i>Tuna Black Truffle</i>	16
<i>Seared Unagi (Freshwater Eel)</i>	13
<i>Flamed Lobster with Creamy Spicy Sauce</i>	18
<i>Scallop Spicy Tiradito</i>	14
<i>Shiitake Truffle Seared</i>	9

10g Imperial Caviar **35**

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

Chef's Special Nigiri Set **59**
10 Nigiri



Sushi Maki Rolls

Lobster Dragon Roll (8 pieces) Lobster Avocado Masago Sesame Spring onion Creamy Spicy Sauce	38
Beef & Truffle Roll (8 pieces) Prawn Tempura Beef Tenderloin Avocado Truffle Sauce	29
Avocado Truffle Dragon Roll (8 pieces) Avocado Creamy Truffle Sauce	24
Scallop Shiso Roll (8 pieces) Scallop Shiso Negi Cucumber Tobiko Creamy Wasabi Sauce	24
Thorhof Rainbow Roll (8 pieces) Cold-smoked salmon trout and char Avocado Tamago Cucumber Creamy Wasabi	24
Unagi Dragon Roll (8 pieces) Flamed Freshwater Eel Prawn Kataifi Avocado Unagi Sauce	31
Tuna Truffle Roll (8 pieces) Black Tiger Prawn Avocado Tamago Creamy Truffle Sauce Black Truffle	29
Salmon Special Roll (8 pieces) Salmon Ikura Avocado Tamago Cucumber Creamy Spicy Sauce	22
Crunchy California Roll (8 pieces) Black Tiger Prawn Avocado Cucumber Creamy Spicy Sauce Tempura Flakes	21
Add 10g Imperial Caviar to your Sushi	35



Warm Starters & Salad

- Black Tiger Popcorn Prawns** 19
*3 pieces Black Tiger prawns | Tempura
Creamy Spicy Sauce | Green Salad*
- Baby Spinach Truffle Salad** 13
Baby spinach | Yuzu Miso Truffle Dressing

Hot Dishes

Fish

- Lobster Tail & Yuzu Butter** 45
Charcoal-Grilled Lobster Tail | Tomato Salsa
- Grilled Octopus** 35
Chili Anticucho Sauce
- Black Cod Yuzu Miso** 48
*Marinated Black Cod Fillet
Yuzu Miso Sauce | Ginger*
- Char Jalapeño** 26
*Thorhof Char Fillet | Coriander | Lime
Jalapeño Sauce*

Meat

- Chicken Yakitori** 26
Corn-Fed Chicken Breast | Peanut Sauce
- Rib-Eye Steak** 35
*Rib-Eye Steak from Austrian Veal Heifer
Chimichurri Sauce*
- Surf & Turf** 49
*Austrian Beef tenderloin
Black Tiger Prawn
Pimientos de Padrón | Truffle Jus*
- 100g Wagyu Beef Steak** 58
Grilled on the Charcoal | Truffle Jus

Side Dishes

- Pimientos with Miso Truffle Sauce* 13
- Baby spinach Truffle Salad* 13
- Truffle Fries* 8
- Mixed Salad with Sesame-Soya Dressing* 6
- Jasmine Rice* 5



Desserts

Whiskey-Cinnamon Cappuccino 13
*Coffee Cream | Chocolate Cookie Crumbles
Vanilla Ice | Whiskey Foam | Cinnamon*

Rye Whisky J.Haider 4cl 14

Matcha Lava Cake 15
*Callebaut Matcha Chocolate cake
with a liquid center | Raspberry Sorbet
(gluten free)*

Royal Oporto Tawny 20 Years Aged 1/16l 13.5

Summer Passion 15
*Passion Fruit Cream | Prosecco Sorbet
Passion Fruit & Vanilla Foam*

*Junmai Nigori Sake (unfiltered) Ozeki
sweet 10cl* 8

Mochi-Ice Variation 11
3 assorted flavors

Beerenauslese (Sweet Dessert Wine) 11% vol 1/16l 7.5

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



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 7.5
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.

Rosé

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

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

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)				
	<i>Glas</i>	<i>Carafe</i>	<i>Bottle</i>	
	<i>100ml</i>	<i>250ml</i>		
<i>Sparkling Sake</i>				
Ninki-Ichi 7% vol			300ml	29
Rosé Ninki-Ichi 7% vol			300ml	33
Dassai „23“			720ml	145
Dassai „39“			720ml	99
Junmai Daiginjo Asahi				
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 (ungefiltert)	9	19	375ml	26
Ozeki				
sweet 14.5% vol				
Futsushu (Table Sake)		Carafe	250ml	19
Served Hot or Cold dry				



Prosecco and Spritzer

<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>	7.5

Alcohol-free

<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

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
<i>Vöslauer Mineralwater sparkling or still 0.33L</i>	4.2
<i>Vöslauer Mineralwater sparkling or still 0.75L</i>	7.9
<i>Soda water 0.25L</i>	2
<i>Soda Lemon or Soda Raspberry 0.25L</i>	3.2
<i>Lemon Juice 4cl</i>	3



Digestif

Fruit Brandy

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

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

Portwine

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

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

Cognac & Brandy

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

Gin

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

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



Grappa

2cl	<i>Grappa Riserva Carlo Bocchino</i>	15
2cl	<i>Poli Grappa Sarpa Oro di Barrique</i>	8
2cl	<i>Moscato di Nonino</i>	7

Tequila

2cl	<i>Herradura Plata Tequila</i>	7
2cl	<i>1800 Tequila Jose Cuervo Añejo</i>	7
2cl	<i>Don Julio 1942 Tequila</i>	15
2cl	<i>Clase Azul Tequila Reposado</i>	16

Mezcal

2cl	<i>Casamigos Mezcal</i>	8
2cl	<i>Mezcal San Cosme</i>	7

Rum

4cl	<i>Plantation Rum XO</i>	16
4cl	<i>Bumbu Rum</i>	12
4cl	<i>Mount Gay XO</i>	12
4cl	<i>Zacapa Centenario 23 Years</i>	14

Whisky

4cl	<i>Macallan Double Cask 12y Speyside Single Malt Scotch Whisky</i>	19
4cl	<i>Aberlour A'bhunadh Cask Strength Speyside Single Malt Scotch Whisky</i>	25
4cl	<i>Laphroaig Islay 10 Years Islay Single Malt Scotch Whisky</i>	12
4cl	<i>Oban 14y West Highlands Single Malt Scotch Whisky</i>	20
4cl	<i>Highland Park 12y Orkney Single Malt Scotch Whisky</i>	12
4cl	<i>Bulleit Kentucky Bourbon Kentucky Straight Bourbon Whiskey</i>	12
4cl	<i>Hibiki Japanese Harmony Blended Japanese Whisky</i>	19
4cl	<i>Rye Whisky, J.Haider Österreichischer Roggen-Whisky</i>	16
4cl	<i>Hatozaki Small Batch Japanese Blended Malt / Small Batch</i>	13



Coffee and Tea

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:



Japan Genmaicha Green tea <i>Sencha and roasted rice grains. Unique, pleasantly roasted, sweet-tart flavor.</i>	6
China Jasmine Dragon Phoenix Pearls <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
Japan Gyokuro Asahi <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
Milky Oolong <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
Darjeeling Second Flush <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
Currant Turmeric BIO <i>This mild blend of apple, carrot, turmeric, ginger, hibiscus, rosehip, beetroot, lemongrass, currant, and raspberries produces a sweet, slightly spicy cup.</i>	6
Ginger Spice <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
Forest herb mixture <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