

SO/ Welcome in The LOFT!

SUNDAY UNPLUGGED BRUNCH

LIQUID UNLIMITED

LAURENT PERRIER LA CUVEÉ BRUT
GOBER AND FREINBICHLER, HORITSCHON, GEMISCHTER SATZ 2019
GOBER AND FREINBICHLER, HORITSCHON, HOUSEWINE RED 2019
KALTENHAUSENER DRAFT BEER
VÖSLAUER MINERAL WATER
ILLY COFFEE

FIRST ROUND

LET'S GET READY TO RUMBLE

FOCACCIA, WHEY, OLIVES, OSSO BUCCO HAM,
ANTON'S MOUNTAIN CHEESE FROM THE VIENNESE CELLARS, FOAMY ALPINE - BUTTER AG

PEARL DIVERS

FINE DE CLAIRE AUSTER WITH SPICY CUCUMBER VINAIGRETTE AND PALM SUGAR, CHILI
AND CORIANDER R

TAN TAN

HEARTS OF SALAD WITH BOLOGNESE FROM DUROC PIG, SPRING ONION AND
RICE VINNEGAR MAYONNAISE FMO

PÉTANQUE

ÖSTTERRICE BALLS ARANCINI WITH TOMATO SALSA AG

SECOND ROUND

THE BULL OF TÖLZ

BEEF RIP WITH THIS YEARS POTATOES, TRUFFLE JUS AND SAISONAL TRUFFLE _{G O A}

STYRIAN PANTHER

STYRIAN „WHITE PANTHER‘ SHRIMP, YUZU BEURRE BLANC AND RICE CHIPS _{G O B}

COME ON BERT

WARM CAMEMBERT DI LATTE WITH HOUSEMADE ROSEMARY – BREAD STICK _{G A}

K.O. ROUND

VIENNESE FIG

PORTWINE FIG ENVELOPED WITH VANILLA – CREAM MOUSSE AND CARAMELIZED PUFF
PASTRY _{A C G H}

GRANDMA FAUMAS PALATSCHINKEN

BAKED CURD PALATSCHINKEN WITH SOUR CHERRY _{A C G}

JENGA

LEMON SABLE BRETON WITH DARK MILK CHOCOLATE GANACHE AND PICKLED
RASPBERRY _{A C G H}

€ 99 PER PERSON

A GLUTEN, B CRUSTACEANS, C EGGS, D FISH, F PEANUTS, G SOYBEANS, H MILK, I NUTS, J CELERY, K MUSTARD,
L SESAME SEEDS, M SULPHUR DIOXIDE, N LUPINE, O MOLLUSCS