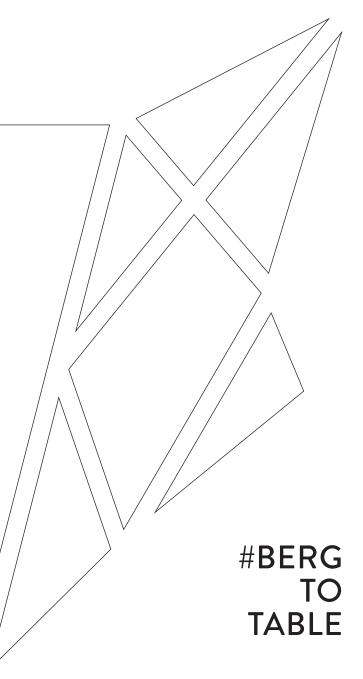
## IN THE GLAS CLASSIC

FUXLemon Gin Spritz Ink Gin · Iemon · syrup · soda	EUR 12,90	THE VEGETABLE GARDEN A C $\sqrt[r]{}$ Summer vegetables · leaf salad · FUXBread	EUR 10 14
Hopfenherz Stieglgut Wildshut	EUR 5,90	FALSIFICATION OF THE TARTARS A C G Beef Tartar · onions · mountain chives · FUXBread	EUR 24 28
FUXKombucha Homemade kombucha · soda	EUR 4,60	THE CIVILIZATION OF SOUP A C G Beef broth · meat ravioli · FUXBread	EUR 10
F(L)ÜXAronia Lemonade Stieglgut Wildshut	EUR 4,70	FIELD MARSHAL RADETZKY A $ C G$ Wiener Schnitzel of veal $\cdot$ potatoes $\cdot$ cranberries	EUR 33



## SOUL TOUCHING FOOD

THE REQUEST OF THE EMPRESS A|C|G  $\bigvee$  Traditionel "Kaiserschmarrn" · stewed plums

HOMEMADE ICE CREAM C|G 

√
Vanilla · chocolate · black walnut ·
milk caramel · strawberry

HOMEMADE SORBET ♥

Cherry · apricot

EUR 21

je EUR 4

je EUR 4

Being curious does not demand reinventing the world from scratch, but rather constantly discovering it anew. At Fuxbau, we always try to find new approachesto 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 relationship 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 vegetari- an variations.  $\mathcal V$ 

## "THE FUXBAU QUARTETT"

"IT DOESN'T GET ANY GREENER" AICIFIGIM

 ${\sf Cucumber} \cdot {\sf asparagus} \cdot {\sf lettuce}$ 

2021 UNFILTRIERT (WB) Weingut Schmelzer · Gols / Neusiedlersee

OFF TO THE SOUTH A|C|G V Ravioli · peas · saffron · chicken skin

2021 TO (CH/SB/WR) Heinz Velich · Apetlon / Neusiedlersee

THE MARGREITTER FARM A|C|D|F|G|MBeef  $\cdot$  kohlrabi  $\cdot$  mushrooms  $\cdot$  baking dough Beef  $\cdot$  braised  $\cdot$  blueberry  $\cdot$  black mustard 2020 BLACK EDITION (PN) Ebner-Ebenauer · Poysdorf / Weinviertel

THE SMOKED APRICOT A|C|G  $\bigvee$  Apricot · mascarpone · hey

NV BEERENAUSLESE (GV) Weingut Lagler · Spitz / Wachau

THREE COURSES MENU EUR 86 (ca. 2 Std) with beverage pairing (1 glas per courses) +EUR 36

FOUR COURSES MENU EUR 95 (ca. 2,5 Std) with beverage pairing (1 glas per courses) +EUR 46

LAST MENU ORDER LUNCH 1:00 p.m.