

IN THE GLAS CLASSIC

FUXLemon Gin Spritz
Ink Gin · lemon · syrup · soda EUR 12,90

Hopfenherz
Stieglgut Wildshut EUR 5,90

FUXKombucha
Homemade kombucha · soda EUR 4,60

F(L)ÜXAronia Lemonade
Stieglgut Wildshut EUR 4,70

THE VEGETABLE GARDEN A|C ✓
Summer vegetables · leaf salad · FUXBread EUR 10|14

FALSIFICATION OF THE TARTARS A|C|G
Beef Tartar · onions · mountain chives · FUXBread EUR 24|28

THE CIVILIZATION OF SOUP A|C|G
Beef broth · meat ravioli · FUXBread EUR 10

FIELD MARSHAL RADETSKY A|C|G
Wiener Schnitzel of veal · potatoes · cranberries EUR 33

THE REQUEST OF THE EMPRESS A|C|G ✓
Traditionel "Kaiserschmarrn" · stewed plums EUR 21

HOMEMADE ICE CREAM C|G ✓
Vanilla · chocolate · black walnut ·
milk caramel · strawberry je EUR 4

HOMEMADE SORBET ✓
Cherry · apricot je EUR 4

SOUL TOUCHING FOOD

Being curious does not demand reinventing the world from scratch, but rather constantly discovering it anew. At Fuxbau, we always try to find new approaches to 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-
variations. ✓



#BERG
TO
TABLE

„THE FUXBAU QUARTETT“

„IT DOESN'T GET ANY GREENER“ A|C|F|G|M
Cucumber · asparagus · lettuce

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

THE MARGREITTER FARM A|C|D|F|G|M
Beef · kohlrabi · mushrooms · baking dough
Beef · braised · blueberry · black mustard

THE SMOKED APRICOT A|C|G V
Apricot · mascarpone · honey

2021 UNFILTRIERT (WB)
Weingut Schmelzer · Gols / Neusiedlersee

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

2020 BLACK EDITION (PN)
Ebner-Ebenauer · Poysdorf / Weinviertel

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.