

# IN THE GLAS

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

Hopfenherz  
Stieglgut Wildshut EUR 5,90

FUX KOMBUCHA  
Homemade kombucha · soda EUR 4,00

F(L)ÜXAronia Lemonade  
Stieglgut Wildshut EUR 4,40

# CLASSIC

THE VEGETABLE GARDEN <sup>A|C</sup> ✓  
Winter vegetables · leaf salad · FUXBread EUR 10|14

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

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

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

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

HOMEMADE ICE CREAM <sup>C|G</sup> ✓  
Vanilla · chocolate · black walnut ·  
„sig“ · strawberry each EUR 4

HOMEMADE SORBET ✓  
Cherry · apricot each 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 relationships 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 in vegetarian variations ✓.



#BERG  
TO  
TABLE

# MENU NO. 61

## THE FISH POND IN ZUG C|D|G

Trout · celery · rose hips · mushrooms

EUR 26

or

## THE GENUSSHORTUS A|C|G|L|M ✓

Crispbread · asparagus · saffron · fennel

EUR 24

## THE OLD RIVERINE ANIMAL A|B|G ✓

Crayfish · escabeche · buckwheat · medlar

EUR 30

or

## METZLER IN EGG A|C|G

Pork belly · radish · hop asparagus · garlic

EUR 30

or

## THE SHY VORARLBERGER A|C|G ✓

Ravioli · mountain cheese · spinach · truffles

EUR 28|32

## THE ELEGANT FISH C|D|G|M

Char · sourdough · tomato · chanterelle

Char · porcini · caviar · celery

EUR 42

or

## THE MONTAFONER LAMB C|G|M ✓

Lamb · potatoes · onion · mustard

Lamb · potatoes · truffles

EUR 46

## THE MOUNTAIN FARM GANAHL A|C|G|M ✓

„Sura cheese“ · french toast · rhubarb · strawberry

EUR 18

or

## THE FRENCH CLASSIC DESSERT A|C|G ✓

Tarte Tatin · cream · vanilla

EUR 22

## 2019 NEUBURGER RIED GOLLIN

Weingut Lenikus · Vienna

or

## 2019 VIVAS (BM/GM/MC)

Ploder-Rosenberg · Vulkanland Styria

## 2021 CUVÉE TERLANER (WB/CH/SB)

Kellerei Terlan · South tirol

or

## 2020 RIESLING AU DESSUS DE LA LOI

Domaine Marc Kreydenweiss · Elsass

or

## 2020 CHARDONNAY OBERROTWEIL

Weingut Wagner · Baden

## 2021 GV RIED PLATTER KAPELLENBERG

Weingut Fidesser · Weinviertel

or

## 2018 CHIANTI CLASSICO DOCG

Casina di Cornia · Toskana

## 2014 RIESLING BEERENAUSLESE

Weingut Lenikus · Vienna

or

## NV BIO PERLAGE

Stiegelgut Wildshut · Salzburg

### THREE COURSES EUR 76

with beverage pairing (1 glass per course) +EUR 31

### FOUR COURSES EUR 86

with beverage pairing (1 glass per course) +EUR 41

### FIVE COURSES EUR 100

with beverage pairing (1 glass per course) +EUR 51

### LAST MENU ORDER

Dinner 8 p.m.