IN THE GLAS CLASSIC

FUXLemon Gin Spritz

Ink Gin · lemon · syrup · soda

EUR 12,90

THE VEGETABLE GARDEN AIC V

Winter 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 E

EUR 24|28

FUX KOMBUCHA

Homemade kombucha \cdot soda

EUR 4,00

THE CIVILIZATION OF SOUP AICIG

Beef broth · meat ravioli · FUXBread

EUR 10

F(L)ÜXAronia Lemonade

Stieglgut Wildshut

EUR 4,40

FIELD MARSHAL RADETZKY A|C|G

Wiener Schnitzel of veal · potatoes · cranberries

EUR 33

THE REQUEST OF THE EMPRESS AICIG V

Traditionel "Kaiserschmarrn" · stewed plums

EUR 21

HOMEMADE ICE CREAM CIG V

 $Vanilla \cdot chocolate \cdot black \ walnut \cdot$

"sig"· strawberry

each EUR 4

HOMEMADE SORBET ✓

each EUR 4

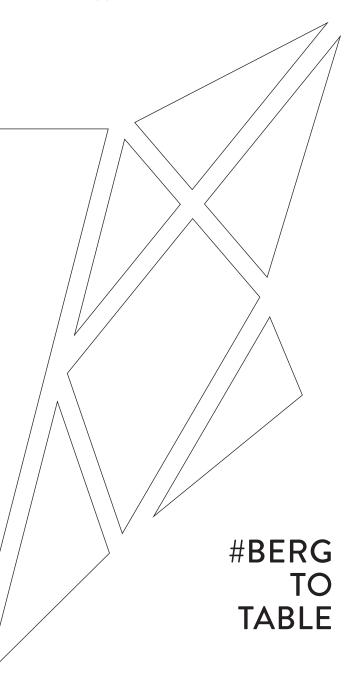




Being curious does not demand reinventing the world from scratch, but rather constantly discovering it anew. At Fuxbau, we always try to find new approaches to old and established ways. Not only do we put our trust into what nature provides us, but also in our excellent suppliers, whom we have developed 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 V.



FUXBAU DRILLING

THE OLD RIVERINE ANIMAL A|B|G \bigvee Crayfish \cdot escabeche \cdot buckwheat \cdot medlar

2020 RIESLING AU DESSUS DE LA LOI Domaine Marc Kreydenweiss · Elsass

THE ELEGANT FISH C|D|G|M Char \cdot sourdough \cdot tomato \cdot chanterelle

2021 GV RIED PLATTER KAPELLENBERG Weingut Fidesser · Weinviertel

THE CREAMY SUDUCTION A|C|G V Tiramisu · buckwheat · cream

NV GRÜNER VELTLINER BEERENAUSLESE Weingut Lagler · Wachau

THREE COURSES EUR 62 with beverage pairing (1 glass per course) +EUR 31

LAST MENU ORDER 13:30 a.m.