

IN THE GLAS

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

CLASSIC

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 RADETZKY 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

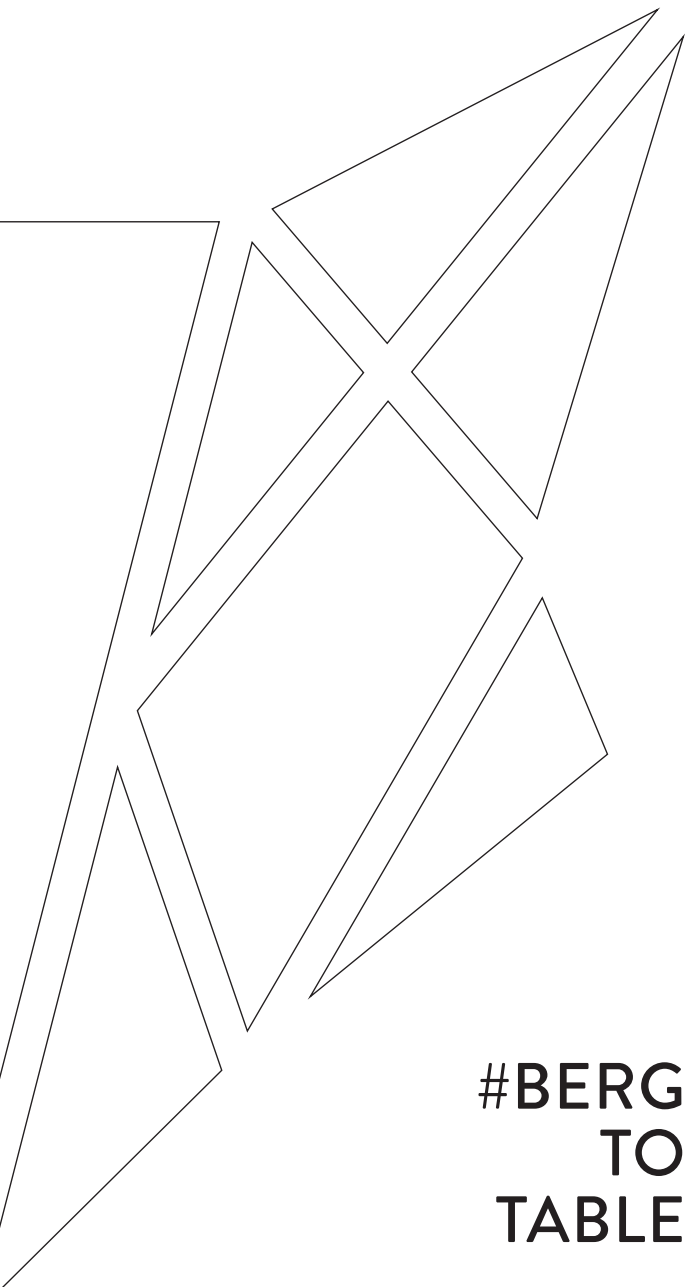
je EUR 4

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

MENU NO. 71

„IT DOESN'T GET ANY GREENER“ A|C|F|G|M ✓

Cucumber · asparagus · lettuce

EUR 24

THE CURED SALMONID A|D|F|G

Trout · eggplant · rhubarb · coffee

EUR 26

THE OLD RIVERINE ANIMAL A|B|D|G|M

Crayfish · calf's head · artichoke · cherry

EUR 34

OFF TO THE SOUTH A|C|G ✓

Ravioli · peas · saffron · chicken skin

EUR 29|34

„SAU GUAT“ A|B|D|F|M

Pork belly · radish · caviar · XO-Sauce

EUR 30

THE FISH POND IN ZUG A|C|D|F|G|M

Char · cauliflower · raisins · capers

Char · smoked · cauliflower · poppy seed · verbena

EUR 47

oder

THE MARGREITTER FARM A|C|F|G|L|M ✓

Beef · kohlrabi · mushrooms · baking dough

Beef · braised · blueberry · black mustard

EUR 49

THE MOUNTAIN FARMER'S GANAHL A|C|G ✓

Sura cheese · focaccia · blackberry · rosemary

EUR 20

THE SMOKED APRICOT A|C|G ✓

Apricot · mascarpone · hay

EUR 24

2021 UNFILTRIERT (WB)

Weingut Schmelzer · Gols / Neusiedlersee

2022 BOURGOGNE ALIGOTE

Agnes Paquet · Cote d'Or

2022 MON ROUGE (ZW/PN/STL)

Jurtschitsch · Langenlois / Kamptal

2021 TO (CH/SB/WR)

Heinz Velich · Apetlon/Neusiedlersee

2018 BIENENFRESSER (SB)

Weingut Höfflin · Bötzingen / Baden

2022 RIESLING KALKOFEN GG

Von Winning · Pfalz / Pfalz

oder

2020 BLACK EDITION (PN)

Ebner-Ebenauer · Poysdorf / Weinviertel

2021 GOLDFISCH (GV/TR)

Weingut Herbert zillinger · Weinviertel

NV BEERENAUSLESE (GV)

Weingut Lagler · Spitz / Wachau

THREE COURSES MENU EUR 86
with beverage pairing (1 glas per course) +EUR 36

FOUR COURSES MENU EUR 95
with beverage pairing (1 glas per course) +EUR 46

FIVE COURSES MENU EUR 115
with beverage pairing (1 glas per course) +EUR 56

LAST MENU ORDER
Dinner 7:30 p.m.