

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions & capers ^{ADGMO}	16
• SURF & TURF: cress, chili mayo & prawn ^{ABDGMO}	17
• ROSSINI: foie gras, truffle & butter ^{ADGMO}	21
CARPACCIO OF VENISON	18
Hazelnut, red cabbage, Nashi-pear ^{HMO}	
HOME MARINATED SALMON	17
Beet root & wasabi ^{DGLMO}	
GRATINATED SCALLOPS	17
Fennel, verjus & spiced butter ^{AGLMOR}	

SOUPS

JERUSALEM ARTICHOKE CREAM SOUP	9
Smoked duck breast & truffle ^{GLO}	
OX TAIL	10
Root vegetables, chives, sherry & semolina dumpling ^{ACLO}	



Austria's Best

WHITE CATFISH	28
Potatoes, root vegetables, Beurre Blanc & horseradish ^{ACGLO}	
GRILLED LAMB CHOPS	31
Creamy lentils, pumpkin, jus & roasted pumpkin seeds ^{GLO}	
ROASTED SADDLE OF VENISON	33
Purple carrot, creamy celeriac, hazelnuts & rowan berries ^{GD}	

SALADS

ROCKET SALAD	8
Balsamico dressing, pine nuts, Grana & artichokes ^{GHLMO}	
LAMB'S LETTUCE	8
Potatoes, bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds ^{GHLMO}	
CAESAR SALAD	8
Original Cipriani dressing, croûtons & Grana ^{ADGMO}	



DRY AGED BEEF

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak	SUBJECT TO AVAILABILITY We are happy to help you with your choice!
T-Bone Steak	
Sirloin Steak	
Ribeye Steak	
Tomahawk	
pro 100g	10



EL GAUCHO BEEF

BÍFE DE CUADRIL – RUMP HEART	
200 gram	17
300 gram	24
400 gram Churrasco	34
BÍFE DE CHORIZO – SIRLOIN	
300 gram	26
400 gram	33
400 gram Churrasco	34
BÍFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	22
250 gram	32
350 gram	40
350 gram Churrasco	41
BÍFE DE ANCHO – RÍBEYE STEAK	
300 gram	27
400 gram	34
PINCHO DE CARNE	
300g GAUCHO SKEWER	
rump heart, tenderloin, sirloin, ribeye	33
SURF & TURF SPIESS	
150 gram tenderloin, prawns & parsley-garlic-oil	33

SPECIALS

	HOMEMADE TAGLIATELLE	
	Truffle & Belp ball ^{ACGO}	23
	GRILLED CORN-FED CHICKEN BREAST	
	Veggie curry, basmati rice, sesame & coriander ^{FGLNO}	23
	ROASTED TENDERLOIN SLICES	
	Trumpet mushrooms, cream, jus & potato gnocchi ^{ACGLO}	24
	EL GAUCHO BEEF BURGER	
	Sour cream, lettuce, fig & Gorgonzola ^{ACGO}	16

SAUCES

CREAM PEPPER SAUCE ^{GLO}	3
SAUCE BÉARNAISE ^{CGLMO}	2
TRUFFLE MAYO ^{GM}	3
GAUCHO CHIMICHURRI SPICY ^{MO}	2
WHIPPED HERB BUTTER ^G	2
BBQ DÍP „GAUCHO EDITION“ ^G	2
ORGANIC KETCHUP, DIJON or MAYO ^G	2

PIMP ↑ YOUR STEAK

1 pc. soft shell crab ^{AB}	9
1 pc. grilled tiger prawn with herbs ^B	7
1 slice of grilled foie gras	7
1 fried egg ^C	2
Gratinated with Café de Paris butter ^{ACDGMO}	4



EL GAUCHO ALP BULL STEAK
Regional beef, wet aged for 21 days



DRY AGED BEEF
from our selected partner exclusively for us



EL GAUCHO BEEF
„Premium Edition“ from Black Angus cattle



CHURRASCO is a thin special cut with a parsley-garlic-marinade