

STARTERS

STYRIAN PREMIUM BEEF TATAR	
• CLASSIC: butter, onions, capers ^{ADGMO}	17
• SURF & TURF: cress, butter & prawn ^{ABDGMO}	19
• WINTER: quail's egg, whipped bone marrow & winter truffle ^{ACDGMO}	
SCALLOPS & VEAL TONGUE ^{GLOR}	21
parsley root creamy & braised	
GOOSE LIVER ^{ACGH}	21
pâté, ice cream, quince, hazelnut & brioche	
SALMON ROYAL ^{DEGO}	19
beetroot, Gin, wasabi, sour cream & cilantro	

SOUPS

CHICKEN SOUP ^{ACGLO}	9
bread dumplings & black truffle	
BUTTERNUT SQUASH ^{GLO}	9
marinated patisson pumpkin & pancetta	
OX TAIL ^{ACGLO}	9
root vegetables, chives, Sherry & crispy ox tail	

SALADS

BITTER SALADS ^{HLMO}	8
fig, balsamic vinegar, walnut oil & roasted walnuts	
ENDIVE SALAD ^{LMO}	7
potatoes, crispy bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
CAESAR SALAD ^{ADGMO}	7
original Cipriani dressing, croutons & Grana	

THE 14 ALLERGENS

A	cereals containing gluten
B	crustaceans and products thereof
C	eggs and products thereof
D	fish and products thereof
E	peanuts and products thereof
F	soybeans and products thereof
G	milk and products thereof
H	nuts and products thereof
L	celery and products thereof
M	mustard and products thereof
N	sesame seeds and products thereof
O	sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
P	lupin and products thereof
R	molluscs and products thereof



india

MAIN COURSE:

GRILLED TANDOORI MASALA PRAWNS ^{BG}	31
spiced rice, spinach & ginger	
BUTTER CHICKEN ^{GO}	24
grilled cornfed chicken, curry, coconut, tomatoes, cilantro, mint & potatoes	
GRILLED LAMBCHOPS INDIAN STYLE ^{AG}	31
vegetable Dal, chickpeas, cardamom yoghurt & Naan bread	

INDIAN STYLE SIDES:

Indian Masala potatoes with cilantro ^O	4
Vegetable Dal with chickpeas ^G	4
Naan bread ^{AG}	3
Spiced rice ^G	4

SIDES

PUMPKIN-PEPPER-CABBAGE ^{GLO}	5
SWEET POTATOES & CHORIZO ^G	5
MIXED BEANS WITH BACON & LEEK ^G	5
CAULIFLOWER: CREAMY, GRILLED & BUTTER CRUMBS ^{AG}	5
LEAF SPINACH, SESAME & GINGER ^{GN}	5
BELUGA LENTILS & MARJORAM ^{GHLO}	5
ZUCCHINI, BELL PEPPER, SWEET CORN & EGGPLANT	4
WILD BROCCOLI & HAZELNUT ^{GH}	6
HUMITA – ORIGINAL STUFFED CORN LEAVE ^{GO}	5
TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGL}	6
BAKED POTATO WITH SOUR CREAM ^{GO}	4
ORIGINAL STEAK FRIES ^O	4

SPECIALS

	HOMEMADE PAPPARDELLE ^{ACGL}	21
	winter mushrooms & winter truffle	
	GRILLED SEA TROUT FILET ^{ADG}	29
	cauliflower: creamy, grilled & butter crumbs	
	TENDERLOIN SLICES FLAMBÉ ^{CGLO}	26
	Madagascar pepper sauce, assorted mushrooms & hash browns	
	GAUCHO BEEF BURGER ^{ACGO}	17
	bacon, cheddar, salad & sour cream	

SAUCE

MADAGASCAR PEPPER SAUCE ^{GLO}	3
GAUCHO CHIMICHURRI SPICY ^{MO}	2
WHIPPED HERB BUTTER ^G	2
SAUCE BÉARNAISE ^{CGLO}	2
BBQ DIP „GAUCHO EDITION“ ^O	2
CURTICE BROTHERS ORGANIC KETCHUP ^M	2

PIMP UP ↑ YOUR STEAK

1 pcs. soft shell crab ^B	7
1 pcs. king prawn with herbs ^B	7
1 slice of grilled goose liver	8
1 fried egg ^C	2
gratinéed with truffle butter ^{ACG}	7



100 % Styrian ox beef matured on the bone for 32 days



el Gaucho Beef „Premium Edition“ from sustainably bred Argentinian Black Angus cattle



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