

STARTERS

STYRIAN PREMIUM BEEF TATAR

- CLASSIC: butter, onions, capers ^{ADGMO} 15
- SURF & TURF: cress, butter & prawn ^{ABDGMO} 17
- WINTER: quail's egg, whipped bone marrow & winter truffle ^{ACDGMO} 19

SCALLOPS & VEAL TONGUE ^{GLOR}

parsley root creamy & braised 17

GOOSE LIVER ^{ACGH}

pâté, ice cream, quince, hazelnut & brioche 17

SALMON ROYAL ^{DEGO}

beetroot, Gin, wasabi, sour cream & cilantro 17

SOUPS

CHICKEN SOUP ^{ACGLO}

bread dumplings & black truffle 8

BUTTERNUT SQUASH ^{GLO}

marinated patisson pumpkin & pancetta 8

OX TAIL ^{ACGLO}

root vegetables, chives, Sherry & crispy ox tail 8

SALADS

BITTER SALADS ^{HLMO}

fig, balsamic vinegar, walnut oil & roasted walnuts 7

ENDIVE SALAD ^{LMO}

potatoes, crispy bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds 7

CAESAR SALAD ^{ADGMO}

original Cipriani dressing, croutons & Grana 7

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 SO₂ 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} 26
spiced rice, spinach & ginger

BUTTER CHICKEN ^{GO} 21
grilled cornfed chicken, curry, coconut, tomatoes, cilantro, mint & potatoes

GRILLED LAMBCHOPS INDIAN STYLE ^{AG} 28
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

SPECIALS



HOMEMADE PAPPARDELLE ^{ACGL} 19
winter mushrooms & winter truffle



GRILLED SEA TROUT FILET ^{ADG} 26
cauliflower: creamy, grilled & butter crumbs



TENDERLOIN SLICES FLAMBÉ ^{CGLO} 23
Madagascar pepper sauce, assorted mushrooms & hash browns



GAUCHO BEEF BURGER ^{ACGO} 15
bacon, cheddar, salad & sour cream

SIDES

PUMPKIN-PEPPER-CABBAGE ^{GLO} 4

SWEET POTATOES & CHORIZO ^G 4

MIXED BEANS WITH BACON & LEEK ^G 4

CAULIFLOWER: CREAMY, GRILLED & BUTTER CRUMBS ^{AG} 4

LEAF SPINACH, SESAME & GINGER ^{GN} 4

BELUGA LENTILS & MARJORAM ^{GHLO} 4

ZUCCHINI, BELL PEPPER, SWEET CORN & EGGPLANT 4

WILD BROCCOLI & HAZELNUT ^{GH} 5

HUMITAS – ORIGINAL STUFFED CORN LEAVES ^{GO} 4

TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGLO} 5

BAKED POTATO WITH SOUR CREAM ^{GO} 3

ORIGINAL STEAK FRIES ^O 3

SAUCE

MADAGASCAR PEPPER SAUCE ^{GLO} 2

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 6

1 Pcs. king prawn with herbs ^B 6

1 Slice of grilled goose liver 6

1 Fried egg ^C 2

Gratinéed with truffle butter ^{ACG} 6



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