

STARTERS

STYRIAN PREMIUM BEEF TATAR	
• CLASSIC: butter, onions, capers	15
• SURF & TURF: cress, butter & prawn	17
• WINTER: quail's egg, whipped bone marrow & winter truffle	19
SCALLOPS & VEAL TONGUE	17
parsley root creamy & braised	
GOOSE LIVER	17
pâté, ice cream, quince, hazelnut & brioche	
SALMON ROYAL	17
beetroot, Gin, wasabi, sour cream & cilantro	

SOUPS

CHICKEN SOUP	8
bread dumplings & black truffle	
BUTTERNUT SQUASH	8
marinated patisson pumpkin & pancetta	
OX TAIL	8
root vegetables, chives, Sherry & crispy ox tail	

SALADS

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

A DRY AGED BEEF

PORTERHOUSE STEAK	per 100g	9
T-BONE STEAK	per 100g	9
SIRLOIN STEAK	per 100g	9
RIBEYE STEAK	per 100g	9

GAUCHO BEEF

BIFE DE CUADRIL – RUMP HEART	
200 gram	17
300 gram	24
300 gram Churrasco	25

BIFE DE CHORIZO – SIRLOIN	
300 gram	25
400 gram	30
400 gram Churrasco	31

BIFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	20
250 gram	29
350 gram	37
350 gram Churrasco	38

BIFE DE ANCHO – RIBEYE STEAK	
300 gram	25
400 gram	30

PINCHO DE CARNE	
300g GAUCHO SKEWER	30
rump heart, tenderloin, sirloin, ribeye	

SURF & TURF SKEWER	
150 gram tenderloin, 3 prawns & parsley-garlic-oil	

india

MAIN COURSE:

GRILLED TANDOORI MASALA PRAWNS	26
spiced rice, spinach & ginger	
BUTTER CHICKEN	21
grilled cornfed chicken, curry, coconut, tomatoes, cilantro, mint & potatoes	
GRILLED LAMBCHOPS INDIAN STYLE	28
vegetable Dal, chickpeas, cardamom yoghurt & Naan bread	

INDIAN STYLE SIDES:

Indian Masala potatoes with cilantro	4
Vegetable Dal with chickpeas	4
Naan bread	3
Spiced rice	4

SPECIALS

	HOMEMADE PAPPARDELLE	19
	winter mushrooms & winter truffle	
	GRILLED SEA TROUT FILET	26
	cauliflower: creamy, grilled & butter crumbs	
	TENDERLOIN SLICES FLAMBÉ	23
	Madagascar pepper sauce, assorted mushrooms & hash browns	
	GAUCHO BEEF BURGER	15
	bacon, cheddar, salad & sour cream	

SIDES

PUMPKIN-PEPPER-CABBAGE	4
SWEET POTATOES & CHORIZO	4
MIXED BEANS WITH BACON & LEEK	4
CAULIFLOWER: CREAMY, GRILLED & BUTTER CRUMBS	4
LEAF SPINACH, SESAME & GINGER	4
BELUGA LENTILS & MARJORAM	4
ZUCCHINI, BELL PEPPER, SWEET CORN & EGGPLANT	4
WILD BROCCOLI & HAZELNUT	5
HUMITAS – ORIGINAL STUFFED CORN LEAVES	4
TRUFFLE GNOCCHI WITH CREAM SAUCE	5
BAKED POTATO WITH SOUR CREAM	3
ORIGINAL STEAK FRIES	3

SAUCE

MADAGASCAR PEPPER SAUCE	2
GAUCHO CHIMICHURRI MILD OR SPICY	2
WHIPPED HERB BUTTER	2
SAUCE BÉARNAISE	2
BBQ DIP „GAUCHO EDITION“	2
CURTICE BROTHERS ORGANIC KETCHUP	2

PIMP UP ↑ YOUR STEAK

1 Pcs. soft shell crab	6
1 Pcs. king prawn with herbs	6
1 Slice of grilled goose liver	6
1 Fried egg	2
Gratinéed with truffle butter	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-marinate