

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	16
• SURF & TURF: cress, chili mayo & prawn	17
• Spring: Spring herbs, radish, quail's egg & butter	17
 BURRATA	16
Asparagus, olive, tomato & rocket salad	
 SCALLOPS AU GRATIN	17
Leaf spinach & herb butter	

SOUPS

CREAM OF ASPARAGUS SOUP	8
Marinated salmon, pesto of wild herbs & caviar	
 OX TAIL	8
Root vegetables, chives, Sherry & semolina dumpling	



SALADS

ROCKET SALAT	7
Tomatoes, pine kernels, Balsamico dressing & Grana	
 LOCAL BUTTERHEAD LETTUCE	7
Potatoes, crispy bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
 CAESAR SALAD	7
Original Cipriani dressing, croutons & Grana	



DRY AGED BEEF

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak
T-Bone Steak
Sirloin Steak
Ribeye Steak

SUBJECT TO
AVAILABILITY
We are happy
to help you with
your choice!

pro 100g 9



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	32
400 gram Churrasco	33
 BÍFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	20
250 gram	30
350 gram	38
350 gram Churrasco	39
 BÍFE DE ANCHO – RIBEYE STEAK	
300 gram	26
400 gram	31
 PINCHO DE CARNE	
300g GAUCHO SKEWER	
rump heart, tenderloin, sirloin, ribeye	30
 SURF & TURF SPIESS	
150 gram tenderloin, 3 prawns & parsley-garlic-oil	31

Austria's Best

CREAM CHEESE DUMPLINGS	18
Asparagus, walnuts, radish, spring onions & cress	
 REGIONAL LAMB CHOPS	
Creamy polenta, bell pepper, morels & thyme jus	28
 CONFIED DUCK LEG FROM THE „LAVANTTAL“	
Potato creme, green asparagus, chervil & duck jus	28
 GRILLED CORN-FED CHICKEN	
Barley, leaf spinach, braised tomatoes & watercress	23
 GRILLED ORGANIC LAKE CHAR	
White asparagus, parsley, early potatoes & Sauce Hollandaise	26

SIDES

ASPARAGUS & BROWN BUTTER	5
MIXED BEANS WITH BACON	4
CREAMY POLENTA & MORELS	5
LEAF SPINACH & CRISPY GARLIC	5
BARLEY & WATERCRESS	4
MASHED POTATOES & CHIVES	4
ZUCCHINI, BELL PEPPER, CORN & SPRING ONIONS	5
HUMITAS – ORIGINAL STUFFED CORN LEAVES	4
TRUFFLE GNOCCHI WITH CREAM SAUCE	5
BAKED POTATO WITH SOUR CREAM	3
ORIGINAL STEAK FRIES	3

SAUCES

MADAGASKAR PEPPER SAUCE	3
SAUCE HOLLANDAISE	2
TRUFFLED OX SAUCE	4
GAUCHO CHIMICHURRI SPICY	2
WHIPPED HERB BUTTER	2
BBQ DIP „GAUCHO EDITION“	2
GARLIC SOUR CREAM DIP	2

SPECIALS

 FLAMED TENDERLOIN TIPS	
Pepper cream sauce, chives, red onion & truffled gnocchi	23
  EL GAUCHO BEEF BURGER	
BBQ sauce, lettuce, bacon, cheddar & sour cream	15

PIMP ↑ YOUR STEAK

1 pc. soft shell crab	9
1 pc. grilled tiger prawn with herbs	7
1 slice of grilled goose liver	7
1 fried egg	2
Gratinéed with truffled butter	6



EL GAUCHO ALP BULL STEAK
Regional beef, wet aged for 14 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

