

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}	
MARINATED SALMON	17
Beet root, wasabi & caviar ^{DGLMO}	
GRATINATED SCALLOPS	17
Leaf spinach & spiced butter ^{AGLMOR}	

SOUPS

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

We donate € 0.50 per serving to Caritas!



SALADS

ROCKET SALAD	8
Balsamico dressing, pine nuts, Grana, dried tomatoes & 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

BIFE DE CUADRIL – RUMP HEART	
200 gram	17
300 gram	24
400 gram Churrasco	34
BIFE DE CHORIZO – SIRLOIN	
300 gram	26
400 gram	32
400 gram Churrasco	33
BIFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	22
250 gram	32
350 gram	38
350 gram Churrasco	39
BIFE DE ANCHO – RIBEYE 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, 3 prawns & parsley-garlic-oil	33

Austria's Best

WHITE RIVER CATFISH	28
Mahed potatoes, root vegetables, Beurre Blanc & horseradish ^{ACGLO}	
GRILLED CORN-FED CHICKEN BREAST	23
Cauliflower: creamy and with breadcrums, chickweed & jus ^{GLO}	
GRILLED LAMB CHOPS	31
Pumpkin dumpling, Hokkaido pumpkin, leaf spinach & pumpkin seed oil ^{GLO}	
ROASTED SADDLE OF VENISON	
Parsnip, Brussel sprouts, rowan berries & Jus ^{CD}	33

SIDES

CAULIFLOWER: CREAMY & WITH BREADCRUMBS ^{GL}	5
MIXED GREEN BEANS & BACON ^{GP}	5
WILD BROCCOLI & ALMONDS ^{GH}	5
LENTILS & THYME ^{AGO}	5
MASHED POTATOES & FRIED ONIONS ^{AGO}	5
BRUSSEL SPROUT WITH CAPERS & TRUFFLE ^G	5
ZUCCHINI, BELL PEPPER, CORN & PUMPKIN	5
HUMITAS – ORIGINAL STUFFED CORN LEAVES ^{GO}	5
TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGLO}	5
BAKED POTATO WITH SOUR CREAM ^{GO}	4
ORIGINAL STEAK FRIES ^O	4

SAUCES

CREAM PEPPER SAUCE ^{GLO}	3
SAUCE BÉARNAISE ^{CGLMO}	2
TRUFFLE MAYO ^{GM}	3
TRUFFLED OX SAUCE ^{GM}	4
GAUCHO CHIMICHURRI SPICY ^{MO}	2
WHIPPED HERB BUTTER ^G	2
BBQ DIP „GAUCHO EDITION“ ^G	2
GARLIC SOUR CREAM DIP ^G	2

SPECIALS

 HOMEMADE TAGLIATELLE	
Black truffle & Belp ball ^{ACGO}	23
 ROASTED TENDERLOIN SLICES	
Trumpet mushrooms, ox sauce & potato gnocchi ^{ACGLO}	24
 EL GAUCHO BEEF BURGER	
Sour cream, lettuce, tomatoes, onion, cheddar & chili mayo ^{ACGO}	16

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

