

# RESTAURANT AD VINUM

As the host of this establishment,  
I am especially delighted to welcome you to our  
gourmet restaurant Ad Vinum,  
which has been  
**awarded two toques and  
13,5 points by Gault Millau.**  
Let yourself be pampered  
by chef de cuisine Marcus Grüner  
and his kitchen crew!  
Enjoy your meal with matching wine  
accompagnement.  
Discover new flavour combinations.  
We will be happy to advise you! Spend a  
wonderful culinary and vinophile evening!  
Your Christoph Simonich



Allergen information for food and drinks:  
Dear guests, at this point we would like to point out  
that according to the ordinance (BGBL II 175/2014)  
we have to inform you about allergenic ingredients in  
our food and drinks.  
We would be happy to provide you with verbal  
information, but would like to point out in  
advance that all of the food and drinks  
we offer may contain allergenic ingredients. Despite  
careful production and  
preparation of the dishes, cross combinations are  
unavoidable! Despite precise processing, all  
information is provided without guarantee and subject  
to legal changes.

# WINE RECOMMENDATION

## BLANC DE BLANC RESERVE PREMIER CRU

Fernand Lemaire| Frankreich | Hautvilliers  
trocken 12,5% Vol.  
#BEZUG!

## 2018 GRÜNER VELTLINER SMARAGD

Ried Singerriedel  
Vineyard Rixinger | Spitz | Wachau  
dry 13,5% Vol.,  
#BEZUG!

## 2015 CUVÉE BELLES GRAVES

Merlot + Cabernet Sauvignon + Cabernet Franc  
Chateau Belles Graves | Pommerehne | Bordeaux  
dry, 14,0% Vol.  
#BEZUG!

## 2009 BLAUFRÄNKISCH DEUTSCHKREUTZ

Vineyard Ernst | Deutschkreutz | Mittelburgenland  
dry, 13,5% Vol.  
#BEZUG!

## 2022 RIESLING BEERenausLEESE

Weingut am Berg | Langenlois | Kamptal DAC  
Beerenauslese – sweet 9% Vol. , 190g RZ  
#BEZUG!

We will happily recommend special white and  
red wines to match the respective dish.  
Also we can serve for you in glasses

# À LA CARTE

## STARTERS

### Burrata

Cherry | Hazelnut | Toasted Bread  
21,50 €

### Beef Consommé

Cheese dumplings with vegetable filling  
9,50 €

## MAIN COURSES

### Caesar Salad

Parmesan | Toasted bread | Bacon  
16,00 €  
with a choice of  
Beef fillet 13,50 € or breaded chicken strips 10,50 €

### Pappardelle with Venison Ragout

Mountain Cheese  
21,50 €

### "Schlutzkrapfen" Porcini Mushroom

Parmesan | Brown Butter  
22,50 €

### Traditional"Gluasch"

Dumplings  
25,50 €

### Pasta Asciutta

parmesan  
15,50 €

### cold plate "Ötztal Marende"

19,50 €

### Plate from the cheeseshowcase

small, four different kind of cheeses 19,00 €  
big, six different kind of cheeses 25,00 €

## DESSERT

### Apfelstrudel

Vanilla Ice Cream | Whipped Cream  
15,50 €

### Cottage Cheese-Nougat Dumplings

Plum compote | Sour cream ice cream  
19,00 €

### Daily desserts from the display case

### portion home made bread

10,90 €