



## APERITIF RECOMMENDATIONS:

### **„RED HUGO“**

*Strawberrys | Campari | Prosecco | Elder Flower | Mint*

€ 17

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### **„PORTO“**

*dry white Port & Tonic*

€ 16

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### **„Wermuth Rose“**

*Hirschmugl Bio Wermuth | Tonic | Ginger | Pomegranate*

€ 16

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### **Alkoholfree:**

### **Sparkling Tea**

*Lime | Pomegranate*

€ 14

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### **Martini „Vibrante“**

*Artemisia & Bergamotte | Tonic | € 14*

## WELCOME AT SPEISENMEISTEREI!

*“The meaning of life is to find your gift.  
The purpose of life is to give this gift away!” (Picasso)*

### **Our gift to you:**

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Creativity, passion & highest quality!  
Unobtrusive perfection on the plates &  
Kind & friendly Service.

We create a new culinary journey  
every two weeks!

[www.speisenmeisteri.at](http://www.speisenmeisteri.at)

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It's a pleasure that you are here with us!  
Enjoy your Evening

Irene & Tom



## TOM'S CROSSOVER MENU:

**Greetings from the Kitchen**

**Oven warm Potato Bread**

Tuna~Mousse | Romesco Cream

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**SPM Tapas | served in two courses:**

**Tuna Tataki | Wasabi~Cream | Ponzu**

**Tatar of Char**

Potatoe "Rösti Style" | Crème Fraiche | Caviar

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**Spring Salad & crispy sardines**

Radish | Sprouts

**Turbo Consommé | Chorizo~Ravioli | sweet Tomato**

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**warm Between:**

**Pink Roasted Deer**

Sugo | Celery | Blackberries

**Main course:**

**Dry Aged Organic Beef**

crispy Wan~Tan | Asparagus | Wild Garlic

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**Cocos "Panna Cotta"**

Thai Mango | Pina Colada~Ice Cream

or

**Cheese Selection**

from our Vitrine | Fig Mustard

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**Set Menu | 6 Courses | € 112**

*Cheese Selection as extra Course | € 16*

*incl. Vat. – excl. Tip*

**Wine Pairing:**

4 Glasses Wine 0,1 € 42 | with Refill € 65

*(Without Dessert Wine)*