

# TAPAS & SNACKS

## TAPAS

**Gillardeau oysters 3 piece**  
lemon / shallot vinaigrette  
cheddarbread 18

**Falafel 3 piece** 🌿🌿  
hummus / beetroot  
coriander / red onions 12

**Gambas al Ajillo**  
garlic / peperoncini  
roasted bread 16

**Jamón-Ibérico-ham**  
aged 24 months 16

**Manchego Cheese DOP**  
aged 24 months  
truffle honey 14

**Chupadados olives and  
pointed bell peppers 5** 🌿🌿

## SNACKS

**octopus hotdog**  
coleslaw / miso  
lacto-ketchup / fennel 16

**Portuguese vintage sardines**  
flamed served straight  
from the can / lemon  
grilled bread 13

**Pano° Fries**  
parmesan hollandaise  
chive / bell pepper 9

**grilled focaccia 3** 🌿🌿

**bread loaf 3,5** 🌿🌿

## TARTE FLAMBÉE

available from 11-6

**Elsass**  
fromage blanc / bacon  
onion / leek 17

**Mediterran** 🌿  
fromage blanc / tomato  
stracciatella di  
bufala / basil / pine nuts  
18

**PANO°**  
fromage blanc / Jamón  
Ibérico / rocket salad  
olives 21

**Upgrade**  
Salzburger caviar 10g  
by Walter Grüll 28

## DRINKS

**2023 Riesling Ried  
Zehetnerin Bio**  
vineyard Mantlerhof  
Gundersdorf / Kremstal / AT  
47 / 1/8 8

**2024 Rotgipfler Bio**  
vineyard Johanneshof  
Reinisch Tattendorf  
Thermenregion / AT 36

**2023 Primitivo „Rifugio“**  
vineyard Conti Zecca  
Salento 48



🌿 vegetarian  
🌿🌿 vegan

