

FLEMING'S

STARTER & SALAD

EUR

Sautéed tiger prawns (4 pieces) with pineapple, herbs, sweet potato and Jerusalem artichoke	18,00
<small>c, d, e, f, g, i, k, l, m</small>	
Tartar of tuna fillet with fennel-carrot-salad and soya-sesame-sauce	15,00
<small>b, f, g, h, i, l, m</small>	
Ceviche of char with avocado, lime, young garlic, chili and coriander	14,00
<small>b, d, f, g, h, k, l, n</small>	
'Heurigen' specialties from the Vienna Woods venison ham, smoked duck breast, game salami with apple celery salad, candied chestnut and pumpkin mousse	16,00
<small>a, d, e, i, l</small>	
Pear & goat cheese marinated sweet-sour pear with rocket salad, walnut dressing and goat cheese au gratin	12,00
<small>a, d, e, l, k</small>	
Styrian Vitello with horseradish, pumpkin seed oil, smoked trout and and frisee salad	14,00
<small>a, b, d, e, l, k</small>	

SOUP

Lobster soup with celery and lobster medaillon	10,50
<small>b, c, d, e, g, l</small>	
Wild consommé with herb ravioli	10,00
<small>a, d, e, g, i</small>	
Pumpkin soup, vegetarian, from the Muscat pumpkin with Styrian pumpkin seed oil	7,00
<small>d, e, g, i, k</small>	
Truffled Viennese potato soup with mushrooms, potato crunch and baked bacon praline	7,50
<small>d, e, g, i</small>	

FLEMING'S

TO SHARE FOR TWO PERSONS

Vegetarian

Beetroot carpaccio with pear & goat cheese,
Burrata with pickled cherry tomatoes,
Pickled pumpkin with wild herb salad

b, c, d, e, f, g, h, i, k, l, m, n

EUR 19,00 per person

With fish

Grilled black tiger prawns with sweet potato cream,
Tuna fillet tartar with fennel-carrot salad,
Ceviche of char with avocado

b, c, d, e, f, g, h, i, k, l, m, n

EUR 20,00 per person

With meat

Styiran vitello,
venison ham with apple celery salad,
smoked duck breast with pumpkin mousse

b, c, d, e, f, g, h, i, k, l, m, n

EUR 23,00 per Person

FLEMING'S

WOK	EUR
Fried noodles with snow pea, soya sprouts, edamame, carrot, carrot, bell pepper, leek, pointed cabbage, with sesame seeds and teriyaki sauce <small>a, e, f, g, h, i, k, m</small>	16,00
with sweet chilli scallops and prawns <small>c, e, f, g, h, i, k, m</small>	27,00
with pan fried Teriyaki beef fillet <small>e, f, g, h, i, k, l, m</small>	26,50
 MAIN COURSE	
Scallops and prawns, sautéed, with tomato-mussel fond, courgette, red onions and pappardelle <small>b, c, e, d, e, g, i, k, n</small>	27,00
Char filet, fried, with beetroot, sautéed Brussel sprouts and pasta from Fregola Sarda <small>b, d, e, g, h, i, k</small>	26,00
½ oven-fresh farm duck with marjoram jus, red cabbage and potato dumpling <small>a, e, g, h, i, k</small>	20,50
Saddle of venison filet, roasted, with pumpernickel crust, rosehip jus, celery and pumpkin vegetables and parsnip puree <small>a, d, e, h, i, k</small>	31,00
Wiener Schnitzel veal escalope in breadcrumbs with cranberries, potato salad, coleslaw and cucumber salad <small>a, d, e, i, l</small>	24,00
Ox-cheek, braised, tender ox cheek in reduce with creamy savoy cabbage and mashed potatoes <small>d, e, g, i, l</small>	21,50

FLEMING'S

GRILLED DISHES

EUR

Tuna steak, rare grilled _b	29,00
Rib eye steak, US beef, 300 g	32,00
Rump steak, US beef, 250 g	32,00
Fillet steak 200 g: from Argentinian Angus beef	33,00
US beef	38,00

TO SHARE

Château Briand from Argentinian Angus beef with sauce Béarnaise, leaf spinach and mashed potatoes _{a, d, e, g, h, i} preparation time approx. 35 minutes	72,00
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Each grilled dish is served
with a sauce and one side dish of your choice.

SAUCES

2,00

Sauce Béarnaise _{a, d, e, g,}
Port wine jus _{e, g, h, i}
Steak sauce _{e, f, g, l, m}
Whisky pepper sauce _{d, e, g, h, i}

SIDE DISHES

3,90

Pommes frites
Sweet potato fries
Basmati rice
Fried potatoes
Potato au gratin _{a, d, e}

VEGETABLES

3,90

Green beans _d
Butter carrots _{d, g}
Sautéed mushrooms _d
Cauliflower and broccoli _{d, i, d}
Leaf spinach _{d, i}

SALAD

3,90

Beetroot salad _{e, g, i, l}
Tomato salad with vinaigrette _{e, g, h, l}
Salad of the season _{h, i}

FLEMING'S

CHEESE

EUR

Selection of raw milk cheese
with fig mustard and fruit bread d, f, g, h, i 10,00

DESSERT

Crème-Brûlée
with tangerine salad and mint a, d, g, h, k 8,00

Gingerbread chocolate mousse
with Valrhona chocolate, mulled wine ice cream
and stewed pineapple a, d, g, h, i, k 8,00

Coconut confection of pastry
with amaretto anglaise and sour cherries a, d, g, h, i, k 8,00

Apple strudel 're interpretation'
with vanilla foam and cinnamon ice cream a, d, g, h, l, k 8,00

Three scoops of homemade sorbets g, h 6,00

prices include vat

Allergens:

a eggs, b fish, c shellfish, d milk, e celery, f sesame seeds,
g sulphites, h peanuts, i cereals containing gluten, j lupins, k edible nuts,
l mustard, m soy beans, n molluscs