

**WE WOULD BE  
DELIGHTED TO WELCOME  
YOU HERE AT THE  
BRUDERHERZSTUBE**

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*Come and join us on a tour of our world of indulgence. Enjoy variety – discover surprises.*

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*Combine awesome moments with 8,5 or 4 courses. Exactly to your liking. Christian Marent and his team play with consistencies and combinations, and know exactly how to keep the culinary suspense going throughout the courses.*

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*Wine perfected. Experience by the glass: The best wines selected for you to match the menu order. Taste in perfection.*

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*Dear guest, information about ingredients in our meals and drinks which may trigger allergies or intolerances is available on request from our trained staff.*

*Cover price per person EUR 3,20*

## WINE ACCOMPANIMENT

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*Vinz alte Reben Scheureben dry | Winery am Stein, DE*  
*Asia Cuvée | Winery Mayer, AT*  
*Terras Gauda | Bodegas Terras Gauda, ES*  
*Bollinger Special Cuvée, FR*  
*Sancerre | Chateau de Thauvenay, FR*  
*Weissburgunder | Winery Allram, AT*  
*Woodcutters Shiraz | Torbreck Vintners, AUS*  
*Victorino | Winery Teso la Monja, ES*  
*Trockenbeerenauslese | Winery Kracher, AT*

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**8 COURSE MENU EUR 84**

**5 COURSE MENU EUR 52**

**4 COURSE MENU EUR 43**

## ALCOHOL FREE

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*YUZUMBER | Yuzu | Cucumber*  
*RASPBERRY MULE | Raspberry | Ginger Beer*  
*LEMON TIME | Lemongrass | Grapefruit*  
*BLOODY MARY | Tomato | Lemon*  
*SPICE TONIC | Spices | Tonic*  
*ROSE PASSION | Passion Fruit | Rose*  
*COFFEE BREAK | Coffee | Coconut*  
*SUNRISE | Orange*

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**8 COURSE MENU EUR 46**

**5 COURSE MENU EUR 38**

**4 COURSE MENU EUR 29**

# BRUDERHERZ MENU



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*Char | Beetroot | Daikon-radish | Enoki mushrooms*

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*Pork belly | Kimchi | Sesame | Citrus*

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*Scallop | Cauliflower | Beurre Noisette |  
Tapioca Kalamansi | Dried Veal Heart*

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*Caviar Donut*

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*Celery | Périgord truffle*

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*Turbot | white Asparagus | Wild garlic | Bacon*

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*Short Rib | Corn | Fregola | Pearl Onion*



*or*

*Saddle of lamb | Chorizo | Black-eyed beans | Aubergine*

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*Banana | Rosemary | Honey*

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**8 COURSE MENU EUR 145**



**5 COURSE MENU EUR 99**



**4 COURSE MENU EUR 84**

*Our menu can be enjoyed in 8,5 or 4 courses.  
If you prefer the caviar donut with the 5 or 4 course menu,  
we reserve the right to charge an additional EUR 15 per dish.*

# WINE ACCOMPANIMENT

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*Chardonnay Select | Winery Wieninger, AT*

*Insolite | Domaine des Roches Neuves, FR*

*Riesling Ried Pfaffenberg | Winery Pichler-Krutzler, AT*

*Pannobile | Winery Nittnaus, AT*

*Schwarz Schwarz | Winery Schwarz, AT*

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**5 COURSE MENU EUR 52**

**3 COURSE MENU EUR 39**

# VEGETARIAN MENU

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 *Vegetable Tartare | Mozzarella | Smoked Pepper*


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*Grilled Wild Broccoli | Radish |  
Pickled Onion | Tarragon*


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*Lime Risotto | Champignon*

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 *Cream Cheese Ravioli | Tomato | Spring Herbs*

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 *Wild Harvest Chocolate | Passion Fruit | Tonka bean*

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**5 COURSE MENU EUR 89**

 **3 COURSE MENU EUR 59**

## WINE ACCOMPANIMENT

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2018 HONIVOGL SMARAGD  
WINERY HIRTZBERGER, AT

*The Honivogl is the vineyard at the foot of the Singerriedel where our best Grüner Veltliner grapes grow every year. The soil is very mineral and, with its southern exposure, offers the ideal conditions for this great wine.*

*The wine is exotic, with aromas of honeydew melon, orange zest and a subtle smokiness. Well structured on the palate, mineral and underlaid with a fine honey touch. The Green Veltliner Emerald from the Wachau with a long storage potential!*

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**0,75 L EUR 135**

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2016 ALMIREZ  
TESO LA MONJA, ES

*One part consisting of older vines with 50% consisting of younger vines from the winery, which come together to form an almost black wine. Dark berries, plum, date, vanilla and spicy nuances, caramel and liquorice on the nose. Very fine play of acidity, tremendously fresh blueberry aromas – plums that transform back into fresh red berries. Superb elegance for a wine from this climate zone, alternating between the freshness of a Rioja and the sumptuous fruit of a fiery Toro.*

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**0,75 L EUR 56**

# SIGNATURE MENU

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*Let Christian and his team surprise you!*

*The Signature Menu is a selection from the Bruderherz menu and the Vegetarian Menu.*

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*Our sommelier or service team will be happy to advise you on the right wine to accompany your surprise menu.*

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**5 COURSE MENU EUR 99**

**3 COURSE MENU EUR 59**

## WINE ACCOMPANIMENT

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2017 CHARDONNAY TOASTED&UNFILTERED  
WINERY HIEDLER, AT

*First-class Burgundies flourish in the lime-rich loess layers of the Kamp Valley. Our vines, on which the Chardonnay grapes ripen until they reach their optimum flavor concentration, grow in the basin of the Kittmannsberg and on the terraces in the Thal. After fermentation in large barrels, the wine matures for two years in toasted oak wood before being bottled unfiltered so that it can develop its optimal quality.*

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**0,75 L EUR 73**

2016 CÔTE-RÔTIE LA BLONDE DU SEIGNEUR  
DOMAINE GEORGES VERNAY, FR

*The red Côte-Rôtie is a powerful, multi-layered and very enduring wine, which develops its rich bouquet of red fruits, spices and violets only after several years of ageing in the cellar. The high content of tannins in the Syrah makes it highly astringent when young and therefore unapproachable. A long maturation in the bottle is therefore usually necessary.*

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**0,75 L EUR 98**