

BOTSCHAFT

[' b o t ʃ a f t]

P.S. we do Lunch on Saturdays!

Guten Appetit!

"Botschaft" is German and translates to Embassy or Message in English. Our restaurant embodies both meanings – a place of hospitality and a place that tells a story. A story of grandmother's kitchen, shared meals, and timeless flavors.

Disclaimer: A 2.9% fee applies to non-EU and business credit cards.

Allergies or special diets? We're happy to help :)

APPETIZERS

Brezn & Butter

Two pretzels, freshly baked daily,
with salted aabybro butter

69 kr

Kys Auster

Oyster from Bretagne, with
reduced bell pepper juice,
sour cream & chives

50 kr / pc

250 kr / ½ dozen

ERSTENS

Salatherz

Baby gem lettuce with pickled
peaches, chive mayonnaise
& poppy seed vinaigrette

159 kr

Tomaten-Brezen-Salat

Fresh salad of slightly crispy pretzels,
tomatoes and onions with a styrian
pumpkin seed oil from Wachstum König

159 kr

Tatarttoast

Homemade brioche topped with
tatar of veal and smoked eel,
parsley & horseradish

179 kr

Frischer Fisch

Sashimi of white fish, served with
preserved apricots, almond flan
& kohlrabi

189 kr

ZWEITENS

Käsekrainer

Austrian sausage filled with
cheese – served the Viennese way

179 kr

Maultasche

German raviolo filled with ground
pork, veals head and veal sweet-
bread, in onion broth with
horseradish & brown butter

229 kr

Zandergoulash

Steamed zander on a salad of pearl
barley with yoghurt, parsley, black
garlic and a goulash style sauce

239 kr

Hühnerfrikassee

Chicken fricassee from Domäne
Wachters chicken, with peas,
mushrooms, turned potatoes
& fresh herbs

249 kr

HAUPTSPEISEN

Muscheln

Steamed blue mussels with a wheat
beer cream sauce, herbs &
spring onions

199 kr

Add on fries: 59 kr

Schupfnudeln

German style sourdough gnocchi with
a poached egg, wild mushrooms
& a mushroom beurre blanc

259 kr

Cordon Bleu vom Huhn

Cordon bleu from Domäne Wachters chicken breast,
filled with prince de Paris ham and Schlossberger
cheese from Jumi, served on a cucumber salad, with
Sauce Cumberland, horseradish & fresh herbs

349 kr

Add on fries: 59 kr

NACHSPEISEN

Kaiserschmarrn

With preserved cherries, cherry sorbet
& caramelized pumpkin seeds

159 kr

Spaghettieis

Vanilla ice cream with danish strawberry
sauce, whipped cream and white chocolate
served „spaghetti-style“

129 kr

Bienenstich

Sponge cake topped with a yoghurt mousse,
almond ice cream and an elderflower sauce

149 kr

KAVIAR

Alpenkaviar

Austrian sturgeon caviar
from the alps

10g: 199 kr

50g: 999 kr

250g: 4444 kr

KÄÄÄSE

We have a wide variety of
cheeses from JUMI

enjoy a curated selection of JUMI's finest
Swiss cheeses — a true taste of the Alps

155 kr

SOFTDRINKS

Filtered Water – Still / Sparkling (Flat Rate)	30 p.p.
Lemon Mama – Brand Garage 0,33l	45
Orange Mama – Brand Garage 0,33l	45
Fountain of Youth Coconut Water 0,5l	90
Coca Cola 0,25l	40
Apfelschorle 0,33l	55
Rhabarberschorle 0,33l	55

COFFEE

Espresso	30
Cappuccino	45
Filter	40

DIGESTIF

Complete your evening with one of our carefully selected high-proof spirits.
Please ask your waiter for our current selection.

BEER

FASS/FADØL:

Schönramer Helles 0,33l/0,5l	45/75
Schönramer Weissbier 0,5l	85
Schönramer Pilsner 0,33l/0,5l	45/75
ROTHAUS Tannenzäpfle alkoholfri 0,33l	45

FLASCHE/FLASKE:

Schönramer Bayrisch Pale Ale 0,33l	55
Schönramer "Dunkel" 0,5l	75
Schönramer Naturradler 0,33l	55