

Enjoy finger food at
its finest, served in unique cones.

With their subtle recipe
and seasoning the cones
add a special touch to any dish.
Thus an unusual form of serving becomes
a delightful part of a perfect composition.

So, with this in mind, bon appétit and carpe diem!

All Cones are also for Take-Away.

Information about ingredients in our dishes which
can cause allergies or intolerances, can be obtained
on request from our service staff.

Menus of Finest Fingerfood

7 Desires

Beef tartare, mashed potatoes,
cress & sancho-pepper-cone

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Camembert, chervil, pine nuts & peach

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Danube salmon, elderflower & celeriac

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Black Cod, beef, saffron & fennel

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Goose liver, brioche, hazelnut & nectarine

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US Short Rib, mustard, prune & potato

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Caranoa chocolate, salted caramel, cherries
& cherry-cardamom ice cream

€ 62,50

4 to taste

Yellow gazpacho, scallop & basil

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Ausseeerland char, curry, couscous & curry-cone

~ ~ ~

Fillet of beef, miso, dim sum & eggplant

~ ~ ~

Organic yoghurt of sheep milk, salted muesli,
honey & green apple

€ 34,50

Beyond Green

Yellow gazpacho & basil

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Zucchini, greek yoghurt & salted lemon

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Camembert, chervil, pine nuts & peach

~ ~ ~

Burrata dumplings, truffle, mushrooms & peas

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Ruby chocolate, watermelon, whey & wheatgrass

€ 35,50

Bread basket € 3,50 per person

If you wish to change one's order, we will do an
extra charge of € 2,00 per each charge

Fingerfood à la Carte

Veggie

Zucchini, greek yoghurt & salted lemon
€ 8,50

Yellow Gazpacho, scallop & basil
€ 6,90

Carpe Diem cracker & 3 dips
€ 6,50

Cup of Salad „Caesar“ & cracker
€ 8,50

Camembert, chervil, pine nuts & peach
€ 8,50

Burrata dumplings, truffle, mushrooms & peas
€ 9,50

Ocean & river

Ausseeerland char, curry, couscous
& curry-cone
€ 9,50

20g caviar „Carpe Diem Edition“,
mashed potatoes & sour creme
€ 35,90

Three Bouchon Claire oysters
with a red wine-shallot vinaigrette
& Carpe Diem toast
€ 12,80

Black Cod, beef, saffron & fennel
€ 9,80

Danube salmon, elderflower & celeriac
9,80

Meat me @ ...

Beef tartare, mashed potatoes,
cress & sancho-pepper-cone
€ 6,50

Beef Hamburger, Cheddar-cheese &
rosemary-cone, french fried potatoes
& homemade ketchup
€ 6,50

Goose liver, brioche, hazelnut & nectarine
€ 14,90

Spanish Jamón de Trevélez
on wheat bread with dried tomatoes,
olives & parmesan cheese espuma
€ 8,20

Red Chicken Wings, sweet corn,
spicy dip & bell-pepper-cone
€ 6,20

Small fillet steak, miso, dim sum
& eggplant
€ 13,50

„Best of Austria“ in a glass-cone
Veal lights with chive dumplings,
Wiener Schnitzel with potato salad
€ 10,50

US Short Rib, mustard, prune & potato
€ 11,90

Cone variation „Carpe Diem“
Beef tartare, yellow gazpacho
& Ausseerland char
€ 19,90

#treatyourself

Curd cheese dumplings, peach,
hazelnut ice cream & sparkling wine espuma
€ 6,50

Organic sheep milk yoghurt, salted muesli,
honey & green apple
€ 6,90

Ruby chocolate, watermelon,
whey & wheatgrass
€ 6,90

Caranoa chocolate, salted caramel,
cherries & cherry-cardamom ice cream
€ 6,50

Chocolate-Fondue
with brownie & fruit
(for 2 people)
€ 15,40

Warm & cold dessert variation
„Carpe Diem“
€ 17,50

Five pralines from our
Carpe Diem Patisserie
€ 8,50

Maître Bernhard Antony – Éleveur de Fromage

Small selection of finest raw milk cheese € 14,00
Large selection of finest raw milk cheese € 21,00

Sherbet & ice cream

Sherbet

Yoghurt strawberry

Cherry cardamom

Coconut

Pineapple pepper

Mint

Peach

Ice cream

Cassis curd cheese

Vanilla

Guanaja chocolate

Sorrel

Mango mascarpone

Hazelnut

Honey

Salted caramel with pecan nuts

Milk

One scoop in a sweet cone	€ 2,20
One scoop in a bowl	€ 2,00
chocolate sauce	€ 1,00
whipped cream	€ 0,80

without any artificial colors & flavor.

A cup full of freshness

Stirred iced coffee „Carpe Diem“

(Vanilla ice cream, afro coffee & whipped cream)

€ 7,50

Frozen Yoghurt

with marinated berries, goji berries
& strawberry espuma

€ 7,40

Bananasplit „Carpe Diem“

€ 7,90

Peach cup

(Peach, milk ice cream, caramelized
almonds & peach-sparkling wine soup)

€ 7,90

Without any artificial colors & flavors.