

# Fingerfood à la Carte

## Vegetarian

Mousse of yuzu, green asparagus & wasabi  
€ 8,50

Asparagus soup, herbs & tempura prawn  
€ 6,50

Carpe Diem cracker with 3 dips  
€ 6,50

Cup of "Caesar" Salad with crackers  
€ 8,50

Obatzda, dark bread, lettuce & small radish  
€ 8,50

Burrata dumplings, truffle, peas & asparagus  
€ 7,50

## from the atlantic ocean & alpine waters

Ausseeerland char, mousse of curry & couscous  
in a curry-cone  
€ 9,50

20g caviar "Carpe Diem Edition"  
with mashed potatoes & sour cream  
€ 35,90

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

Loup de mer, olive-gnocchi, verjus herb  
& Amalfi-lemon  
€ 9,80

Turbot, chervil, mushrooms & asparagus  
€ 9,80

## Meat: Best of...

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

Beef Hamburger with cheddar-cheese  
in a rosemary-cone, with french fried potatoes  
& homemade ketchup  
€ 6,50

Goose liver, brioche, rhubarb & goat cheese  
€ 14,90

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

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

Small filet steak, wild garlic ravioli & asparagus  
€ 13,50

“Best of Austria” in a glass-cone  
Veal lights with chive dumpling,  
Wiener schnitzel with potato salad  
€ 10,50

Short rib, mustard & potato  
€ 11,90

Cone Variation “Carpe Diem”  
(Beef tartare, asparagus soup with tempura prawn  
& Ausseerland char)  
€ 19,90