



At Feinschliff, we celebrate two ways of enjoying our cuisine:

Menu "Essence" (5 courses)

"Essence" represents what defines Feinschliff — precise flavors, clean lines, and honest craftsmanship. In this menu, we distill our culinary identity down to its core: five carefully composed courses, guided by the seasons and expressed with clarity. It is our cuisine in its purest form.

Menu "Journey" (9 courses)

"Journey" invites you to embark on a culinary exploration — a discovery of flavors, textures, and contrasts. Nine courses lead you through the full range of our kitchen, from subtle nuances to bold highlights, revealing our culinary signature in all its facets.

Accessible version
available here:



Essence

5-course menu

Bread culture A/C/G & chef's greeting A/G/L/O

Brook Trout A/C/D/G/L/O

Verjus • Chives • Black Garlic

Wine pairing: Wegeler • Riesling Slate Trocken Mosel 2024 • DE

Asparagus G/L/O/H

Wild Garlic • Hazelnut • Tarragon

Wine pairing: Polz • Sauvignon Blanc „Spiegel“ 2025 • AT

Sturgeon A/C/D/G/L/O

Quark (fresh cheese) • Pumpkin Seed • Bergamot

Wine pairing: Dorigo • Pinot Grigio DOC • IT

Veal Shoulder Cut A/C/G/L/O

Fingerling Potatoes • Carrot

Wine pairing: Château Cos d'Estournel • G d'Estournel 2020 • FR

Amalfi Lemon A/C/G/F/O

Valrhona Opalys 33% • Riesling

Wine pairing: Gebrüder Nittnaus • Eiswein Ex. 2022 • AT

Sweet from the patisserie A/C/G/H/O

5-course menu	€ 74,00
Wine pairing	€ 25,00

Journey

9-course menu

Bread culture A/C/G & **chef's greeting** A/G/L/O

Brook Trout A/C/D/G/L/O

Verjus • Chives • Black Garlic

Wine pairing: Wegeler • Riesling Slate Trocken Mosel 2024 • DE

Asparagus G/L/O/H

Wild Garlic • Hazelnut • Tarragon

Wine pairing: Polz • Sauvignon Blanc „Spiegel“ 2025 • AT

“Sour Soup 2.0” A/C/G/L/O

Buckwheat • Sour Cream

Sturgeon A/C/D/G/L/O

Quark (fresh cheese) • Pumpkin Seed • Bergamot

Wine pairing: Dorigo • Pinot Grigio DOC • IT

Quail G/L/O

Parsnip • Damson Plum

Wine pairing: Girlan • Flora PN Ris. 2022 • IT

Veal Shoulder Cut A/C/G/L/O

Fingerling Potatoes • Carrot

Wine pairing: Château Cos d'Estournel • G d'Estournel 2020 • FR

Raw Sheep's Milk Cheese A/C/G/L/O

Pear • Almond

Wine pairing: Braunstein • Rosenquarz Bio 2023 • AT

Cucumber A/G/O

Basil • Yogurt

Amalfi Lemon A/C/G/F/O

Valrhona Opalys 33% • Riesling

Wine pairing: Gebrüder Nittnaus • Eiswein Ex. 2022 • AT

Sweet from the patisserie A/C/G/H/O

9-course menu € 109,00
Wine pairing € 35,00

OPENING HOURS

Thursday to Saturday

5:30 PM – 11:00 PM

Kitchen: 5:30 PM – 9:00 PM

Reservations are kindly requested:

feinschliff@asiaspa.at

+43 (0) 664 88 58 4420



In der Au 1 • 8700 Leoben

+43 (0) 664 88 58 4420 • feinschliff@asiaspa.at

www.restaurant-feinschliff.at

Allergens available via
QR code

