



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

Smoked trout A/C/D/G/L/O

Pickled cucumber • Curd cheese • Dill

Wine pairing: Lagler • Riesl. F Setzberg 2023 • AT

Rabbit A/C/G/L/O

Carrot • Pistachio

Wine pairing: Krispel • Grauburg. Straden Bio 2024 • AT

Winter cod A/C/D/G/L/O

Radish • Blood orange • Nut butter

Wine pairing: Chateau Rahoul • Blanc Graves 2020 • FR

Organic Alpine pasture beef A/C/G/L/O

Jerusalem artichoke • Lingonberry

Wine pairing: Terrazas los Andes • Malbec 2023 • AR

Elstar apple A/C/G/O/H

Toasted milk • Elderberries

Wine pairing: Ornellaia le Volte • Toscana IGT • IT

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

Smoked trout A/C/D/G/L/O

Pickled cucumber • Curd cheese • Dill

Wine pairing: Lagler • Riesl. F Setzberg 2023 • AT

Rabbit A/C/G/L/O

Carrot • Pistachio

Wine pairing: Krispel • Grauburg. Straden Bio 2024 • AT

Endive soup A/C/G/L/O

Potatoes • Pork belly

Winter Kabeljau A/C/D/G/L/O

Radish • Blood orange • Nut butter

Wine pairing: Chateau Rahoul • Blanc Graves 2020 • FR

Scallop without shell G/L/O

„Feinschliff Signatur“

Wine pairing: Lageder • Pinot Noir Dolomiti IGT Bio 2023 • IT

Organic Alpine pasture beef A/C/G/L/O

Jerusalem artichoke • Lingonberry

Wine pairing: Terrazas los Andes • Malbec 2023 • AR

Gösser beer cheese A/C/G/L/O/H

Kaiser Alexander pear • Hazelnut

Wine pairing: Rimapere • Sauvignon Blanc Marlborough 2024 • NZ od. Pfiff Beer

Kumquat G/O/F

Ginger • Whey

Elstar apple A/C/G/O/H

Toasted milk • Elderberries

Wine pairing: Ornellaia le Volte • Toscana IGT • IT

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:

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www.restaurant-feinschliff.at

Allergens available via
QR code

