



At our establishment, tradition isn't just an ingredient; it's the foundation on which our head chef, Raphael Schlager, creates his menus. In the final touch, we serve you classics deeply rooted in Austrian culinary tradition, enhanced by modern nuances to become a completely new experience. The entire team wishes you a delightful stay.

Accessible version
available here:



Menu

Bread Culture A/C/G & Amuse-Bouche A/G/L/O

Char D/G/L/O/M

Rhone vegetables • Sour cream • Gin

Wine-Pairing: Dom. Wachau • Riesl. F Loibenberg 2024 • Dürnstein, AT

Free-range Egg C/G/L/O

Field salad • Potatoes • Chanterelles

Wine-Pairing: Hack-Gebell • Weißburg. Südsteiermark DAC 2024 • Gamlitz, AT

Clear Beef Broth A/C/G/L/O

Strudel filled with cooked veal lights • Root vegetables

Cabbage & Noodle Dumplings A/C/D/G/L/M/O

Pork cracklings • Pumpkin seed oil

Wine Pairing: Tegernseerhof • Gr. Veltl F Dürnstein Wachau DAC 2024 • Loiben, Wachau, AT

Pike-Perch D/G/L/O

Muscat pumpkin • Leek • Chervil

Wine Pairing: Kendall Jackson • Chard. Vintners Reserve 2023 • California, USA

Venison (Young Deer) G/H/L/O

Celery • Walnut • Lingonberry

Wine Pairing: K+K Kimbauer • Das Phantom 2022 • Deutschkreutz, AT

Fresh Goat Cheese A/C/G/L/O

Chicory • Mandarin • Pistachio

Wine Pairing: Laporte Sancerre • Le Rochoy Aop Bio 2024 • Saint-Satur, FR

Stone Pine A/C/G/O/H

Baumkuchen • Cranberries • Chestnut

Wine Pairing: Velich • Sw Beerenauslese 2018 • Apleton, AT

Delicacies from the Patisserie A/C/G/H/O

Combine **four, five, or six courses** from our menu:

4-course menu • € 64,00

5- course menu • € 74,00

6- course menu • € 84,00

Additionally, we offer a **perfectly paired wine accompaniment** for each course,
enhancing every dish:

4 courses • 4 x 1/16 • € 20,00

5 courses • 5 x 1/16 • € 25,00

6 courses • 6 x 1/16 • € 30,00

OPENING HOURS

Thursday to Saturday

5:30 PM to 11:00 PM

Kitchen: 5:30 PM to 9:00 PM

We kindly request reservations at:

feinschliff@asiaspa.at

+43 (0) 664 88 58 4420



In der Au 1 • 8700 Leoben

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www.restaurant-feinschliff.at

Determine allergen information via QR code:

