



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

Pike Perch Ceviche D/G/L/O

Cucumber • Beef tomato • Radish

Wine pairing: Erwin Sabathi • Sauvignon Blanc Bio 2025 • AT

Zucchini G/L/O

Goat's cream cheese • Dandelion • Buckwheat

Wine pairing: Direder • Grüner Veltliner Ried Schlossberg Wagram DAC 2025 • AT

Arctic Char D/G/L/O

Pea • Salt-preserved lemon • Watercress

Wine pairing: Prieler • Pinot Blanc Alte Reben Bio 2024 • AT

Mangalitza Pork A/G/L/H/O

Eggplant • Apricot • Hazelnut

Wine pairing: Pitnauer • Bienenfresser Zweigelt Carnuntum DAC 2023 • AT

Red Currant Pofese A/C/G/O

Strawberry • Sour cream

Wine pairing: Michael Auer • Eiswein Welschriesling 2016 • AT

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

5-course menu	€ 79,00
Wine pairing	€ 29,00

Journey

9-course menu

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

Pike Perch Ceviche D/G/L/O

Cucumber • Beef tomato • Radish

Wine pairing: Erwin Sabathi • Sauvignon Blanc Bio 2025 • AT

Zucchini G/L/O

Goat's cream cheese • Dandelion • Buckwheat

Wine pairing: Direder • Grüner Veltliner Ried Schlossberg Wagram DAC 2025 • AT

Kremstal Shrimp D/G/L/O/R

Elderflower • Nasturtium

Wine pairing: Neumeister • Gemischter Satz Bio 2024 • AT

Arctic Char D/G/L/O

Pea • Salt-preserved lemon • Watercress

Wine pairing: Prieler • Pinot Blanc Alte Reben Bio 2024 • AT

Milk Goat Beuschel A/C/G/L/O

Bohemian dumplings • Sour cream

Wine pairing: Alphart • Rotgipfler Rodauner Bio 2024 • AT

Mangalitza Pork A/G/L/H/O

Eggplant • Apricot • Hazelnut

Wine pairing: Pitnauer • Bienenfresser Zweigelt Carnuntum DAC 2023 • AT

Camembert de Normandie A/C/G/H/L/O

Rhubarb • Walnut bread

Wine pairing: Nuiton-Beaunoy • Pinot Noir Réserve Bourgogne 2021 • FR

"Not everything that glitters is caviar" O

Chocolate • Coconut • Mango • Lemon

Red Currant Pofese A/C/G/O

Strawberry • Sour cream

Wine pairing: Michael Auer • Eiswein Welschriesling 2016 • AT

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

9-course menu € 119,00
Wine pairing € 39,00

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

