



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

Golden Trout D/G/L/O

Kohlrabi • Grape • Chervil

Wine pairing: Domäne Wachau • Grüner Veltliner Weissenkirchen 2025 • AT

Porcini "alla Carbonara" A/C/G/L/O

Fine Ribbon Pasta • Asmonte • Smoked Bacon

Wine pairing: Gisperg J. • Weissburgunder Gestein Reserve 2022 • AT

Wels D/G/L/O

Pointed Cabbage • Apple • Barley

Wine pairing: Tement • Morillon Muschelkalk Organic 2023 • AT

Venison A/C/G/L/O/H

Pumpkin • Elderberries

Wine pairing: Domaine de la Baume • Terres de la Baume Syrah • FR

Corn A/C/G/O

Quince • Valrhona Ivoire

Wine pairing: Château Raymond-Lafon • Château Raymond Lafon Sauternes 2019 • FR

Sweet Treat 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

Golden Trout D/G/L/O

Kohlrabi • Grape • Chervil

Wine pairing: Domäne Wachau • Grüner Veltliner Weissenkirchen 2025 • AT

Tomato Consommé A/G/L/O/F

Basil • Capers

Porcini "alla Carbonara" A/C/G/L/O

Fine Ribbon Pasta • Asmonte • Smoked Bacon

Wine pairing: Gisperg J. • Weissburgunder Gestein Reserve 2022 • AT

Wels D/G/L/O

Pointed Cabbage • Apple • Barley

Wine pairing: Tement • Morillon Muschelkalk Organic 2023 • AT

Veal Tongue A/C/G/L/O/M

Chanterelles • Bread Dumpling

Wine pairing: Kerschbaum • Blaufränkisch Hochäcker 2021 • AT

Venison A/C/G/L/O/H

Pumpkin • Elderberries

Wine pairing: Domaine de la Baume • Terres de la Baume Syrah • FR

Fourme d'Ambert A/G/L/O

Plum • Rye

Wine pairing: Quinta de la Rosa • Quinta de la Rosa Tawny Port • PT

"Not Everything That Glitters Is Caviar" A/O

Coconut • Mango • Lemon

Corn A/C/G/O

Quince • Valrhona Ivoire

Wine pairing: Château Raymond-Lafon • Château Raymond Lafon Sauternes 2019 • FR

Sweet Treat 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

