



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:



Menü

Brotkultur A/C/G & Gruß aus der Küche A/G/L/O

Zander A/C/D/G/L/O cold appetizer

Tomatoes • Basil

Wine Pairing: Weingut Langmann • Gelber Muskateller Sekt • St. Stefan/Stainz Stmk

Pea dumplings A/C/G/L/O warm appetizer

Asmonte • Bacon • Radishes

Wine Pairing: Domäne Wachau • GV Ried Kollmütz • Wachau, NÖ

Carrot Soup G/L/O soup

Orange • Swiss chard

Wine Pairing: Weingut H. Sabathi • SB Sunki • Gamlitz, Stmk

Duck liver A/C/G/H/L/O intermediate course

Red currants • Brioche

Wine Pairing: Weingut Neumeister • RT Ried Steintal • Straden, Stmk

Salmon trout A/C/D/G/L/O main course

Potatoes • Zucchini • Saffron

Wine Pairing: Weingut Johanneshof Reinisch • CH Reinisch Lores Bio • Trattendorf, NÖ

Veal cheek G/L/O main course

Brokkoli • Preserved lemon

Wine Pairing: Weingut Argiano • Amarone di Valpolicella • Venetien, IT

Cherry A/C/G/H/O dessert

Valrhona Guanaja • Hazelnut

Wine Pairing: Quinta de la Rosa LBV Port 2019 • Riesling 2023 • PT

Caramelized goat cheese A/C/G/L/O cheese

Fig • Sourdough bread

Wine Pairing: WG Kracher • Cuvée Beerenauslese • Neusiedlersee, B

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:

