

IN THE GLAS

FUXLemon Gin Spritz
Ink Gin · lemon · syrup · soda EUR 12,90

Hopfenherz
Stieglgut Wildshut EUR 5,90

FUX KOMBUCHA
Homemade kombucha · soda EUR 4,60

F(L)ÜXAronia Lemonade
Stieglgut Wildshut EUR 4,70

CLASSIC

THE VEGETABLE GARDEN A|C|G ✓
Summer vegetables · leaf salad · FUXBread EUR 10|14

FALSIFICATION OF THE TARTARS A|C|G
Beef Tartar · onions · mountain chives · FUXBread EUR 24|28

THE CIVILIZATION OF SOUP A|C|G
Beef broth · meat ravioli · FUXBread EUR 10

FIELD MARSHAL RADETSKY A|C|G
Wiener Schnitzel of veal · potatoes · cranberries EUR 33

THE REQUEST OF THE EMPRESS A|C|G ✓
Traditionel "Kaiserschmarrn" · stewed plums EUR 21

HOMEMADE ICE CREAM C|G ✓
Vanilla · chocolate · black walnut ·
„sig“ · strawberry each EUR 4

HOMEMADE SORBET ✓
Cherry · apricot each EUR 4

SOUL TOUCHING FOOD

Being curious does not demand reinventing the world from scratch, but rather constantly discovering it anew. At Fuxbau, we always try to find new approaches to old and established ways. Not only do we put our trust into what nature provides us, but also in our excellent suppliers, whom we have developed strong relationships with.

All of this is the essence of what "Berg to table" means. An attitude that shows not only in our classic dishes but also in our monthly changing menu which we offer with accompanying wines. This is how we, at Fuxbau try to stay exciting and curious, all the while not forgetting our roots.

And, since true art lies in individuality, we are happy to cater to your individual needs, and also offer our dishes in vegetarian variations ✓.



#BERG
TO
TABLE

MENU NO. 64

THE FISH POND IN ZUG A|D|G

Trout · carott · leek · hemp

THE METZLER IN EGG A|F|G ✓

Cucumber · sour cream · watermelon · tarragon

THE PIGEON FARM A|C|G

Pigeon · beetroot · truffle · hazelnut · apple

DIETRICH`S CORN A|C|G|M ✓

Cannelloni · Corn · mushrooms · spinach

THE ELEGANT FISH C|D|G

Char · egg · artichoke · onion · crayfish

Char · hollandaise

or

THE „MOMÄ“ A|C|G ✓

Lamp · zucchini · tomato · potatoes

Lamp · zucchini · chanterelles · potatoes

THE MOUNTAIN FARM GANAHL A|C|G ✓

Sour cheese · mountain figs · sourdough

THE FRAGRANT ALLFENZ A|C|G|H ✓

Raspberry · rose · meadowsweet · shiso

2021 CUVÉE BEX (WB/CH)

Weingut Johann Gisperg · Thermal region

2020 RIESLING VOM SCHLOSS

Graf Hardegg · Weinviertel

2021 CABERNET SAUVIGNON

Günther Triebaumer · Rust

2022 CHARDONNAY BARRIQUE

Weingut Auer · Thermenregion

2022 ROTER VELTLINER ORTUS

Weingut Humer · Wagram

or

2015 LEMBERGER ***

Weinmanufaktur Untertürkheim · Württemberg

2018 GEWÜRZTRAMINER KRITT

Domaine Marc Kreydenweiss · Elsass

2020 FUXSPRUDEL (CH)

Weingut Zuschman Schöfmann · Weinviertel

THREE COURSES EUR 76

with beverage pairing (1 glass per course) +EUR 32

FOUR COURSES EUR 86

with beverage pairing (1 glass per course) +EUR 42

LAST MENU ORDER

Lunch 1 p.m.