

dstrikt

STARTERS

1 Oyster David Hervé No.2 ^(R)	7,5
Sake IMA Junmai, Imayo Tsukasa	0,1l 22,50
Calvisius oscietra caviar	10g 20g 30g
Blinis shallot chives egg sour cream ^(C,G)	50 90 130
» THE PERFECT COMBINATION	
Reisetbauer Axberg Vodka Special Edition	4cl 12
2022 Chablis 1er Cru Fourchaume, du Colombier	0,1l 17
Snails from Vienna's "Gugumuck" ^(A,G)	25
Garlic-parsleybutter grissini oyster leaf foam	

dstrikt Beef Tartare **25**
Pan brioche | hazelnuts | radicchio ^(A,C,F,G,H,M)

Beefcarpaccio from the Josper **29**
Mushrooms | belp ball ^(G)

Suckling Pig **26**
Onion | bacon jam | mustard seeds | apricot gastrique | mango | d ^(M,O,P)

Veal Tongue **26**
Savoy cabbage | carrots | peanut-paprika sauce ^(E,F,G)

Red Shrimp and Bone Marrow **45**
Tartare | Josper-grilled bone marrow | Calvisius caviar ^(B,D)

Sea Bass Ceviche **28**
Mandarin | myoga | finger lime | bisque ^(B,D,L)

Grilled Octopus **26**
Onion | endive | smoked potato | roasted lemon ^(D,G)

Caesar Salad **22**
Karaage chicken | parmesan | croûtons ^(A,C,D,F,G,M,O)

Pumpkin Soup **22**
Mushrooms | Blue cheese ^(G)

dstrikt Salad **22**
Mixed salad | dried tomatoes | pecan nuts | figs jam | goat cheese ^(A,G)

Beetroot Carpaccio  **24**
mixed beetroots from josper | black currant | blackberries

MAINS

Wagyu Strip Loin	per 100g	80
Japan, A5 from 200g		
Wagyu Rib Eye	per 100g	80
Japan, A5 from 300g		
Wagyu Beef Filet	per 100g	125
Japan, A5 from 200g		
» THE PERFECT COMBINATION		
Sake Kobe Special Junmai, Fukuju	0,1l	22,5
The Yamazaki Single Malt 12y 18y	4cl	42 160
» ADD ON		
King Crab		Market price
Foie gras	80g	25

Beef filet from Austria **200g | 300g | 600g** **50 | 75 | 150**

Rib Eye from Austria **300g** **55**

Austrian Organic Rack of Lamb **55**

T Bone from Austria **per 100g** **16**
Dry-aged 15-30 days
Please ask our Ladies & Gentlemen for available sizes

Tomahawk from Austria **per 100g** **16**
Dry-aged 15-30 days
Please ask our Ladies & Gentlemen for available sizes

Our best from the Steak Board!
Let us show you our daily Special Cuts!

Bison Filet **per 100g** **35**
Canada from 200g

Spring Chicken **35**
Italy 600g ^(M,G)

Pigeon **45**
Quince | artichoke | juniper berry jus ^(G,P)

Viennese Truffleschnitzel on the Bone **55**
from Austria | poached egg ^(A,C,G,O)

Mackerel **40**
Baby Romaine lettuce | guanciale | parsnip ^(G)
Sourced with care from sustainable fisheries

Sole à la Meunière **83**
Lemon | capers | butter ^(D,G)

dstrikt vegetarian!
Tortello **26**
Filled with chestnut | black garlic | broccoli rabe | orange-sherry sauce ^(C,O)

SIDES & SAUCES

Leaf Lettuce **8**
Honey-mustard dressing ^(L,M,O)

Pimentos del Padrón  **8**

Josper Artichoke **10**

Grilled Wild Broccoli **10**
Anchovie vinaigrette ^(A,D)

Viennese Mushrooms **8**
Salted ricotta | estragon ^(C,G)

dstrikt Fries **10**
Parmesan | black truffle ^(G)

Mashed Potatoes ^(G) **8**

Bone Marrow **5**

Our Ladies & Gentlemen are delighted to personalize your culinary experience by preparing vegan dishes tailored to your taste!

Chili Mayonnaise ^(G) **5**

Blue Cheese ^(G) **5**

Herb Butter ^(G) **5**

Port Wine Sauce ^(C) **6**

Sc. Béarnaise ^(C,G,M,O) **6**

Green Pepper ^(G,L,M,O) **6**


dstrikt BBQ ^(G) **5**

dstrikt Chimichurri ^(A) **5**

Cover ^(A,C,G) **5,5**

All our prices are in Euro and include VAT.

Allergenes

A - Gluten | B - Crustaceans | C - Eggs | D - Fish | E - Peanuts | F - Soya | G - Milk | H - Nuts | L - Celery | M - Mustard | N - Sesame | O - Sulphites | P - Lupines | R - Molluscs |  - vegan

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