

APÉRITIF	HOMEMADE VERMOUTH SERVED ON ICE WITH LEMON	6	1/16 L
	G & T "GIN NO. 5" SCHÜLLER GENUSSWERKSTATT, MARIA TA FERL & LOBSTERS TONIC	9	4CL+02L
	2014 GRÜNER VELTLINER SEKT BIO, BRUT NATURE, JURTSCHITSCH, KAMP VALLEY	9	0,1L
	ROSÉ FRIZZANTE ISABELLA, WEINGUT TRUMMER AM OBEGG, SOUTH STYRIA °	6,5	
ORGANIC WHITES	2016 „SOMO“ TIAN EDITION #3 ALTENBURGER, LAKE NEUSIEDL v°	6,5	1/8 L
	2017 GRÜNER VELTLINER PETER & PAUL, WINERY HOCH, KREMS VALLEY v°	4,5	
	2017 GELBER MUSKATELLER FISCHER, TRAISENTAL v°	5,5	
	2017 RIESLING TERRASSEN DEMETER ORGANIC DYNAMIC, HAGER, KAMP VALLEY v°	5,5	
	2018 WIENER GEMISCHTER SATZ DAC WIENINGER, VIENNA v°	5,5	
	2018 ROTER VELTLINER VON GÖSING TONI SÖLLNER, WAGRAM v°	5,5	
	2017 GRUNDSTEIN ROSÉ ZWEIGELT, NIBIRU, KAMP VALLEY c°	5	
ORGANIC REDS	2017 ZWEIGELT TIAN EDITION LICHTENBERGER-GONZALEZ, BURGENLAND °	5,5	1/8 L
	2018 PUSZTA LIBRE! ST. LAURENT & ZWEIGELT, PREISINGER, LAKE NEUSIEDL °	6,5	
	2016 BLAUFRÄNKISCH TIAN EDITION #5 ALTENBURGER, LAKE NEUSIEDL v°	6,5	
	2017 PINOT NOIR JOHANNESHOF REINISCH, THERMENREGION °	6,5	
TIAN LEMONADES <small>SOFT DRINKS / JUGENDGETRÄNKE</small>	BLACKBERRY & ROSEMARY · ELDERFLOWER & GINGER · ICED FRUIT TEA	4	0,5L
FRESHLY SQUEEZED	PICK-ME-UP PAPAYA, PINEAPPLE, CELERY, GINGER, LIME, ASSAM LONG PEPPER l	6,5	0,3L
	ORANGE JUICE	5	
	SUNNY MORNING JUICE CARROT, PEAR, GINGER, PARSLEY, LINSEED OIL	5	
TIAN SMOOTHIES	GREEN SMOOTHIE SPINACH, CUCUMBER, OATMILK, MANGO, LINSEED OIL v <sup>A</sup> L	6	0,3L
	ENERGY SMOOTHIE RASPBERRY, ALMOND, CRESS, HEMP OIL v <sup>H</sup>	5	
	LAZY DAY BANANA, CUCUMBER, VANILLA v	4,5	
ORGANIC JUICES	APPLE ORGANIC DYNAMIC, TOPAZ, NATURALLY CLOUDY	5	0,3L
	RED GRAPE ORGANIC DYNAMIC, ZWEIGELT, UNFILTERED	4	
BEER	EDELGUSS ORGANIC PALE ALE, SALZBURG v <sup>A</sup> · AMBER ZWICKL GOLDFASSL, VIENNA <sup>A</sup>	3	0,3 L draught
	SHANDY WITH LEMON VERBENA ORGANIC, TRUMER BREWERY, OBERTRUM <sup>A</sup> ·	4,5	0,33 L bottle
	APPLE CIDER ORGANIC, NATURALLY FERMENTED, FISCHER, TRAISENTAL v	4,5	
	JAKOBSGOLD ORGANIC NON ALCOHOLIC, GUSSWERK v <sup>A</sup>	3	0,5 L bottle
	WEIZENGUSS ORGANIC WHEAT BEER v <sup>A</sup>	4	
ORGANIC COFFEE	ESPRESSO · MACCHIATO <sup>G</sup>	2	
	AMERICANO	3	
	DOPPIO · LATTE MACCHIATO <sup>G</sup> · MELANGE <sup>G</sup> · CAPPUCCINO <sup>G</sup>	4	
HOT BEVERAGES	EARL GREY · ASSAM · FRUIT TEA · CAMOMILE · GINGER	4	
	PEPPERMINT · GREEN TEA · HERBAL TEA	4	
	HOT CHOCOLATE <sup>G</sup>	4	
EAU DE VIE	PEAR GÖLLES, 2015, RIEGERSBURG, STEIERMARK	6	2CL
	APRICOT WEINGUT HOLZAPFEL, 2015, WEISSENKIRCHEN, WACHAU	7	
	WILD RASPBERRY BRENNEREI GUGLHOF, 2012, HALLEIN, SALZBURG	9	
	ROWANBERRY HANS REISETBAUER, 2016, AXBERG	9	
WATER	VÖSLAUER MINERAL WATER SPARKLING OR STILL	3	0,33L 5 0,75L
	CARAFETAP WATER		1,5 1L

**TIAN**  
BISTRO  
AM SPITTELBERG

WEEKDAYS 5:30 PM – 9:30 PM · WEEKENDS/PUBLIC HOLIDAYS 12 NOON – 9:30 PM

APPETIZERS	MARINATED SALAD WITH SEASONAL VEGGIES <b>v</b>	M · O	7
	CHÈVRE, CARAMELIZED CAULIFLOWER, CITRUS CREME	A · G · L	12
	SPICED HUMUS WITH SPELT CRACKERS AND OLIVES <b>v *</b>	A · L · N · O	7
	TIAN TARTAR WITH CORN BREAD AND PAPRIKA MAYONNAISE <b>v *</b>	(A) · L · M · O	12
	COFFEE KISSED FORONO ROOT WITH PIEMONT HAZELNUTS	C · G · H · L · O	10
SOUPS	VEGETABLE CONSOMMÉ WITH CHAMPIGNONS AND FRESH HERBS <b>v</b>	F · L	7
	"KASPRESSKNÖDELSUPPE" CHEESE DUMPLING SOUP	A · C · F · G · L	7
WARM DISHES	PORCINI RISOTTO	G · L · O	21
	POTATO-PUMPKIN GNOCCHI WITH SAGE AND KALE	A · C · G · O	16
	SPITTELBURGER WITH SEASONED FRIES AND A DUO OF DIPS <b>*</b>	A · C · F · G · L · M · N · O	14
	ROASTED COUSCOUS WITH AUTUMN VEGETABLES <b>v</b>	A · L	14
FLATBREADS	BUFFALO MOZZARELLA, CHERRY TOMATOES AND FRESH BASIL <b>*</b>	A · G	10
	PUMPKIN, PINE NUTS, BASIL PESTO, GRAPES AND SAGE <b>v *</b>	A · H · O	10
DESSERTS	COCONUT MILKRICE WITH BLUEBERRY SORBET <b>v *</b>		7,5
	OVEN BAKED MILK-CREAM STRUDEL <b>*</b>	A · C · G	7,5

SATURDAY & SUNDAY

DAILY 5:30 PM – 9:15 PM

**SHARING BREAKFAST**

YOUR WEEKEND-TREAT WITH A FULLY STOCKED BREAKFAST TABLE FOR YOU, YOUR FAMILY AND YOUR FRIENDS.

ENJOY A LARGE SELECTION OF FOOD TO SHARE, COOKED FROM THE FRESHEST INGREDIENTS, TO START YOUR DAY IN THE BEST POSSIBLEWAY!

MAKING A RESERVATION IS STRONGLY RECOMMENDED.

18 PP, ON WEEKENDS UNTIL 1PM

RECOMMENDED

**SHARING CHEF'S GARDEN**

**SHOW ME WHAT YOU'VE GOT!**

NOT A BIG FAN OF MAKING DECISIONS? THEN THIS IS WHAT YOU ARE LOOKING FOR! SIT BACK, RELAX AND LET YOURSELF BE SURPRISED BY OUR HEAD CHEF AND GET AMAZED BY SEASONAL DISHES FROM MARKET-FRESH INGREDIENTS THAT ARE SERVED IN THE CENTER OF YOUR TABLE TO SHARE TOGETHER.

DISCOVER, CHALLENGE YOUR TASTE BUDS AND ENJOY. THE DISHES CHANGE REGULARLY AND ARE NOT AVAILABLE ON OUR REGULAR MENU.

TWO APPETIZERS, TWO WARM DISHES AND A DESSERT

26 PER PERSON, VEGAN ON REQUEST

PLEASE NOTE THAT WE CANNOT SPLIT CHECKS FOR GROUPS LARGER THAN FOUR PEOPLE.

WIFI CODE: eslebedasleben

WE RESPECT SEASONAL AVAILABILITY OF PRODUCE AND STRIVE TO USE ORGANIC AND FAIRLY SOURCED INGREDIENTS WHEREVER POSSIBLE.

PRICES IN EURO INCL VAT · **v**=VEGAN · **\***=AVAILABLE UNTIL 10PM

ALLERGEN DECLARATION:

A=WHEAT CONTAINING GLUTEN · C=EGG · E=PEANUT · F=SOYA · G=MILK&LACTOSE · H=TREE NUTS · L=CELERY · M=MUSTARD · N=SESAME · O=SULPHITE · P=LUPINE