



RESTAURANT & BAR

A Meal's Tale



Fermented Puree

GOOD THINGS TAKE TIME

Once necessary to preserve vegetables, fermentation has also made its way into upscale cuisine. Mixed with spices and water, our vegetables stand for up to a month before being pureed. The result: a unique taste.



Gnocchi „Malfatti“

SIMPLY FAILED

Maybe in their shape but certainly not in their taste. When prepared in-home, the shape might be a bit odd, but it affects neither the taste nor the airy texture.



Beef Checks

COMEBACK OF A CLASSIC

Almost out of fashion, fine cuisine has rediscovered this classic. Understandable, because the beef's fine marbling makes it the perfect braised meat.



Deconstructed Apple Strudel

NO FALSE PRIDE

We Austrians, too, should take a closer look at our national dishes every now and then. Therefore, the individual components of an apple strudel were analyzed, evaluated, improved and put together in a new way.



Bibers

RESTAURANT & BAR

Starters

BURRATINA

watercress | green gazpacho | ham crisps

(A, G, L, M)

€ 14,30



FERMENTED CREAM OF BORLOTTI BEANS

beetroot | dandelion oil | buckwheat

(A, N)

€ 10,30



PANSEARED SHRIMP

chickpeas | smoked aioli | lemon ginger dressing

(B, C, N)

€ 15,20

LAMB'S LETTUCE

crispy bacon | egg | pumpkin seed dressing

(H, L)

€ 12,20

MIXED LEAF SALAD

vegetable slicers | cucumber | cherry tomatoes

(G, L, M)

€ 8,50



Bibers

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Soups &

Intermediate Courses

CHICKEN CONSOMMÉ

truffled poached chicken roll | root vegetables | egg yolk cream

(C, G, L, M, O)

€ 9,20

BEEF BROTH

bacon dumplings | vegetable julienne | chives

(A, C, G, L, M, O)

€ 8,80

SWEET POTATO CREAM

confied sweet potato | coriander oil | tortilla chips

(G, L, O)

€ 8,30

HOMEMADE TAGLIATELLE PASTA

bouillabaisse | fish ragout | basil

(A, B, C, D, G, L, M, O, R)

€ 17,80

PUMPKIN GNOCCHI MALFATTI

chestnuts | sage butter | sweet and sour pumpkin

(A, C, G, L, M)

€ 15,60

SCHLUTZKRAPFEN

(TYROLEAN TORTELLINI)

brown butter | alpine cheese | chives

(A, C, G, L)

€ 14,80

SPINACH DUMPLINGS

confit tomato | cheese sauce | brown butter

(A, C, G, L, O)

€ 14,10



Meat

◆

BEEF STEAK 220 GR.

market vegetables | bread dumplings | caramelized onions

(A, C, G, L, M, O)

€ 33,50

BRAISED BEEF CHEEKS

parsley root | potato soufflé | red wine onion

(A, G, L, M, O)

€ 24,50



SPARERIBS OF STYRIAN DUROC PORK

white radish | pumpkin | barbecue glaze

(G, L, M, N)

€ 21,50

WIENER SCHNITZEL FROM THE VEAL

cranberries | lemon | homemade potato wedges

(A, C, G, L)

€ 28,50



Fish & Veggie



SEA BASS

artichoke | taggiasca olive | mashed potato

(D, G, L, M, O)

€ 26,50



PIKE PERCH

variation of eggplant | asian broth | calamansi jelly

(D, F, G, L, O)

€ 24,40

CARAMELIZED LUKEWARM CHICORY

apple cream | walnut | goat cheese ice cream

(G, H, L)

€ 19,50

BRAISED HERITAGE CARROTS

chamomile | sea buckthorn | tapioca

(F, L)

€ 20,40



Bibers

RESTAURANT & BAR

Desserts

BIBERS DECONSTRUCTED APPLE STRUDEL

vanilla cream | puff pastry | granny smith apples

(A, C, G, O, H)

€ 10,50



PARFAIT

caramel | coffee | hazelnut

(A, C, G)

€ 11,20



PUMPKIN

cream cheese | anise | walnut

(A, C, G, H)

€ 10,20

QUINCE

poppy seeds | gold chocolate | purple flower

(A, C, G, F)

€ 12,20

COCONUT MOUSSE

dates | basil | pecan nut

(A, O)

€ 10,20



Dessert



APPLE STRUDEL

vanilla sauce | ice cream

(A, C, G, H, O)

€ 9,90

PANCAKE

vanilla ice cream | whipped cream | wild berries

(A, C, G)

€ 9,90

CHEESE PLATE

fruit chutney | mustard | fruit bread

(G, H, M)

€ 14,40

ICE CREAM VARIATION OF THE DAY

€ 5,50



Allergens



A

Cereals containing gluten and products thereof

B

Crustaceans and products thereof

C

Poultry eggs and products thereof

D

Fish and products thereof (except fish gelatine)

E

Peanuts and products thereof

F

Soybeans and products thereof

G

Mammalian milk and milk products (including lactose)

H

Nuts and products thereof

L

Celery and products thereof

M

Mustard and products thereof

N

Sesame seeds and products thereof

O

Sulfur dioxide and sulfites

P

Lupins and products thereof

R

Molluscs such as snails, mussels, squid and products thereof

