



JAGASTUB'N

GROSSARLER HOF

A CULINARY JOURNEY

FINE DINING IN THE JAGASTUB'N

CHEF'S MENU IN HARMONY WITH THE SEASONS

Our dishes at the Jagastub'n are inspired by the seasons, offering a diverse and refined culinary experience.

Our monthly changing menu brings together reimagined classics and innovative creations, each showcasing our distinctive culinary signature and perfectly complementing the unique ambiance of the Jagastub'n.

PERFECTION IN EVERY COURSE

5-course chef's menu € 99.00 p.p.

cold creation | soup | warm creation | from field or feather | sweet finale

7-course chef's menu € 134.00 p.p.

cold creation | soup | warm creation | sea or lake | sorbet | from field or feather | sweet finale

All prices include a glass of Frizzante from our in-house winery, table settings, and a culinary greeting from the kitchen.

We are happy to accommodate vegetarian and vegan dietary preferences at no additional charge.

SELECTION OF CHEESES BY THE CHEF

Upon request, we are pleased to serve a chef-curated selection of fine cheeses from our cheese board:

3 cheese selection € 9.00 p.p.

5 cheese selection € 15.00 p.p.



GOURMET CHEF'S MENU

FINE DINING RESTAURANT JAGASTUB'N

VENISON TARTARE

Pickled pumpkin | Lingonberry cream

Wine pairing: 2023 Pinot Noir Tattendorf Bio, Johanneshof Reinisch, Lower Austria, AT

CONSOMMÉ

Porcini ravioli

GNOCCHI

Crayfish | Chives

Wine pairing: 2024 Riesling Zöbing Kamptal DAC, Hirsch, Lower Austria, AT

MONKFISH CHEEKS

Chanterelle cream sauce

Wine pairing: 2022 Cuvée (CH, GB, WB, NB) Graue Freyheit, Gernot & Heike Heinrich, Burgenland, AT

MELON SORBET

Champagne

BIG GREEN EGG-GRILLED VENISON LOIN

Red cabbage purée | Sea buckthorn sauce

Wine pairing: 2022 Cuvée (St. L, BF, ZW) Opus Eximium No. 35, Albert Gesellmann, Burgenland, AT

AUTUMN SURPRISE

Caramel | Apple

Wine pairing: 2023 Trockenbeerenauslese (WR, SÄM) vom Salz, Alexander Eggermann Burgenland, AT

For information on ingredients that may cause allergies or intolerances, please contact our service team.



WINE PAIRING

PERFECTLY MATCHED TO YOUR MENU

CURATED WINE PAIRINGS

To complement our Jagastub'n tasting menus, we offer two carefully curated wine pairings, each thoughtfully selected to enhance the unique flavours of every course.

Wine pairing 5-course chef's menu	4 wines	€ 49.00 p.p.
Wine pairing 7-course chef's menu	5 wines	€ 59.00 p.p.

FROM OUR PRIVATE WINE CELLAR

In addition to our curated wine pairings, we invite you to explore our extensive wine list featuring more than 250 carefully selected wines, including an exceptional collection of premium bottled wines from some of the world's finest wine regions.

Our focus is on outstanding Austrian wines, complemented by a carefully chosen selection of distinguished international wines.

