MÖBIUS

WEDNESDAY 4 NOVEMBER TO SATURDAY 7 NOVEMBER

LUNCH

WEDNESDAY TO FRIDAY

BISTROT MENU

2 COURSES 26.- · 3 COURSES 32.-

– STARTER –

TRUFFLE TOPINAMBUR SOUP

foam

OR

LAMB'S LETTUCE

kracherl radish · potato-marjoram dressing

– MAIN COURSE –

ICH GLAUB ICH WERD ZUM HIRSCH

venison ragout · cranberries · butter spätzle

OR

WEIL'S EINFACH DIE BESTE IST

Pasta Salsiccia · fennel · red wine

OR

IT'S RAVIOLI TIME

fig & ricotta ravioli · rocket · Parmesan

– DESSERT –

KOMMT MIR SEHR SPANISCH VOR

Crema Catalana

WEDNESDAY TO SATURDAY

THE SMALL MÖBIUS MENU

2 COURSES 48.- · 3 COURSES 52.-

TO BEGIN

SUGAR SNAP MOUSSE

pan-fried prawn & small herb salad

IN BETWEEN

BRAISED DUCK LEG

cassis jus · red cabbage & pan-fried Thuringian dumpling

TO FINISH

WIENER WAHNSINN

Viennese crepes · Apricot jam

MÖBIUS

À LA CARTE FROM THE EVENING · ALSO AVAILABLE FOR LUNCH

À LA CARTE

TO BEGIN

OYSTER TIME
Fresh oysters as market available

Each 7.-

TARTARE DE FILET DE BŒUF
Hand-cut Irish beef tenderloin · Sauce tartare · Egg yolk · Capers · Pickle · Crusty bread

26.-

RETOUR DE PLAGE · SIGNATURE №1
Bouillabaisse · Pastis · Orange · Saffron · Saltwater fish · Rouille

34.-

FAN FAVOURITE
sautéed veal sweetbreads · potato purée · chanterelles

34.-

IN BETWEEN

MÖBIUS SIGNATURE №2
24h braised ox cheek · Root vegetables · Potato purée à la Joël Robuchon

36.-

~~A~~LWAYS A GOOD IDE~~A~~

THE MÖBIUS MINI MAGNUM ICE CREAM
with espresso by Andraschko

9.-

WIENER WAHNSINN
Viennese crepes · Apricot jam · Powdered sugar

16.-

ICE COLD YET CREAMY
Yuzu and/or raspberry sorbet

14.-