

## APERITIFS

· FUX GinTonic Kaffir lime leaf	18,00
· Asian Cucumber Gimlet Lemongrass & ginger infused Gin, elderflower syrup Lime juice, Rose's lime cordial, fresh cucumber	18,00
· Thai Massage Lemongrass and ginger infused Gin, homemade Honey and chili syrup, lime juice	18,00
· Home made Ice Tea – non alcoholic	7,00
· Manufakturj Jörg Geiger (non alcoholic) 0,375 Liter	
Prisecco Cuvèe (fizzy) N° 7 – (Hauszwetschge, Pear, Verbena)	18,50
Prisecco Cuvèe (fizzy) N°8 (Gooseberry, unripe Apple, Douglas fir tips)	18,50
Prisecco Cuvèe (fizzy) N°27 (Pear, Cucumber, Quince)	18,50

## CHAMPAGNER

· Champagne Valentin Leflaive Blanc de Blanc extra Brut, 1 dl	19,00
· Schloss Gobelsburg Brut Reserve, 1dl	12,00
Agrapart "Terroirs" Blanc de Blanc Grand Cru Extra Brut 0,75	155,-
Egly-Ouriet Grand Cru Brut Rosé 0,75	210,-

## WINES BY THE GLASS

Gelber Traminer Smaragd, 2005 Weingut Knoll, Wachau	1/8	18,00
Furmint Hidden Tressures, 2015 Moric Projekt, Ungarn	1/8	11,00
Riesling Rotschiefer Kabinett, 2017 Weingut Van Volxem, Saar	1/8	13,00
Aligotè, 2018 Domaine Anne Boisson, Burgund	1/8	14,00
Blaufränkisch, 2013 Weingut Moric, Burgenland	1/8	11,00
Cronos (SG x CS x ME), 2012 Weingut Borgo la Stella, Toskana	1/8	13,00
Marsannay „Grasses Têtes“ (Pinot Noir), 2017 Domaine Bruno Clair, Burgund	1/8	15,00
Vaucluse Rouge « Les Plans », 2011 Domaine Santa Duc, Rhône	1/8	13,00

## SMALL SELECTION OF HALF BOTTLES (0,375 L)

For more choice please see the wine list

Chablis „Côte de Lechet“ 2018, Domaine Defaix, Burgundy	49,00
Saint Aubin 1 <sup>er</sup> Cru "en Remilly" 2012, Olivier Leflaive, Burgundy	59,00
Meursault AC 2017, Olivier Leflaive, Burgundy	69,00
Puligny-Montrachet 1 <sup>er</sup> Cru Champ Gains 2011, Olivier Leflaive, Burgundy	79,00
Puligny-Montrachet 1 <sup>er</sup> Cru "Clos de la Mouchères" 2015, Henri Boillot	120,00
Grüner Veltliner "Lamm", 2018, Schloss Gobelsburg, Kamptal	52,00
Riesling Auslese 1999, Emmerich Knoll, Wachau 0,5 L	120,00
Riesling Frédéric Emile 2011, Trimbach, Elsass	69,00
Pinot Noir 2014, Weingut Paul Achs, Burgenland	59,00
Opus Eximium 2017, Weingut Gesellmann, Burgenland	49,00
Bela Rex 2013, Weingut Gesellmann, Burgenland	59,00
Pannobile 2012, Weingut Paul Achs, Burgenland	46,00
Sassicaia 2012, Marchese Antinori, Toskany	210,00
Tignanello 2012, Marchese Antinori, Toskany	98,00
Volnay 1 <sup>er</sup> Cru "Clos des Angles" 2011, Olivier Leflaive, Burgundy	65,00
Gevrey-Chambertin AC 2017, Thierry Mortet, Burgundy	69,00
Bonnes-Mares Grand Cru 2008, Domaine Arlaud, Burgundy	195,00
Château Cheval Blanc 2005, Saint Emilion, Bordeaux	950,00
Château Giscours 2005, Margaux, Bordeaux	165,00

## SUSHI @ FUX

### SUSHI VARIATION

12 pieces 46,-

### NIGIRI – 6 pieces

- Salmon 24,-
- Tuna 26,-
- Toro (Fatty Bluefin Tuna) 42,-

### FUX CLASSIC ROLLS – 6 pieces

- Salmon, cream cheese, shiso cucumber 26,-
- Tuna, avocado 28,-
- Crispy veggie maki 26,-

### FUX SPECIAL ROLLS – 6 pieces

- Foie Gras 48,-  
Foie gras, dates, bananacrunch, teriyaki, truffle
- Lech Roll 26,-  
Locally grown char, tuna, scampi, keta kaviar, algae crunch
- Back to the Roots (vegetarian) 24,-  
Black salsify, pumpkin cernels, pumpkin mayonnaise

### SASHIMI je 8 Stück

- Salmon 26,-
- Tuna 29,-
- Toro (Fatty Bluefin Tuna) 44,-

### SAKE

Rihaku Wandering Poet (lively, mild)	300ml	69,-
Rihaku Wandering Poet (lively, mild)	0,72	130,-
Amabuki "Himmelswind" (aromatic, flower yeast-Sake)	0,72	198,-
Kirin "Hizoshu" (premium sake matured at 0°C 5 years)	0,72	298,-
Tatsuriki Dragon Blue	0,72	298,-
Dassai 39, (39% rice polishing)	300ml	110,-
Dassai 23, (23% rice polishing)	300ml	145,-
Dassai 23, (23% rice polishing)	0,72	290,-
Dassai Beyond, (Yamada Nishiki Rice – a real delight)	0,72	890,-
Koi, Junmay Daiginjo (classic, elegant)	0,72	275,-
Kikusui Junmai Daiginjo	0,72	290,-

## **COLD STARTERS**

- CEVICHE 29,-  
Local char & Eden scampi, mais, chili, red onion  
Coriander, crispy porc skin
  
- PONZU SALMON 28,-  
Avocado, romana salad, mandarin-ponzu-marinade
  
- WILD HERBS SALAD 26,-  
Black salsify, shizo-cucumber, shimeshi mushrooms  
pumpkinseed, pumpkinseed-mayonnaise, yuzu sorbet
  
- TABOULEH 26,-  
Mint, coriander, cucumber, pommegranate, joghurt, cashew nuts  
kalamansi-vinaigrette

## **WARM STARTERS**

- BEEF TATAKI 34,-  
Truffled puree, teriyaki-finish, crispy onion, black truffle
  
- SWEETBREADS 29,-/49,-  
PakChoi-kimchi, roasted almonds, romesco sauce
  
- VEGETARIAN GYOZAS (vegan) 28,-  
Mushroom dashi, alga, shitake, spring onion

## **SOUP**

- ASIAN COCONUT SOUP (vegan) 17,-  
Tofu, mushroom, vegetables

## MAIN COURSES

- YELLOWFIN TUNA 49,-  
Shortly sauteed, veggies from the wok, wasabi-mayonnaise
- WILD SALMON 42,-  
Flamed, potatoes, lime-emulsion
- CHICKEN KATSU 38,-  
Chicken filet, crispy panko, glass noodle salad, yuzu-mayonnaise, coriander
- RIBEYE – US Prime Beef (600g) 98,-
- FILET – Argentinan Black Angus (200g) 49,-
- FILET – Japanese Wagyu A5 (160g) 128,-  
Aubergine, chermoula, pommegranade, greek yoghurt, coriander, mint
- YAKIMESHI FRIED RICE
- With smoked Tofu, veggies from the wok, onsen egg, coriander 34,-
- With grilled tenderloin stripes 49,-
- With grilled „Eden“ organic scampi 49,-

## DESSERTS

- CREME BRULEE 18,-  
Vanilla, mandarine and pine-sorbet
- WALNUT TARTE 18,-  
Coffe icecream, coffe espuma, sambucca gel
- VALRHONA CHOCOLATE 18,-  
Granola, malt butterscotch icecream
- CHEESE VARIATION 28,-

<i>Niepoort 10year Tawny Port</i>	<i>5cl</i>	<i>11,-</i>
<i>Niepoort 20year Tawny Port</i>	<i>5cl</i>	<i>14,-</i>
<i>Niepoort Colbeita 1997</i>	<i>5cl</i>	<i>18,-</i>
<i>Niepoort Colbeita 1934</i>	<i>5cl</i>	<i>95,-</i>
<i>Niepoort Garrafeira 1987</i>	<i>5cl</i>	<i>59,-</i>
<i>Yuzu Sake Liqueur, Japan</i>	<i>5cl</i>	<i>10,-</i>