



SCHEIBLHOFFER

THE RESORT

INFINITY

THE RESTAURANT

Falstaff

93/100



Gault & Millau

13/20



THE MENU

„Pannonian Amuse Gueule“

Bread & „Buddha“ | Organic Natural Sourdough Bread | Homemade Fermented Butter

A|G

Hamachi Sashimi | Soy Broth | Caviar | Tempura Sushi | Pannonian Wasabi | Ginger

A|D|F|G|N

„Magic Mushroom“ | Green Asparagus | Spring Morels | Peas Miso

A|C|D|G|L|O

„Leithaberg-Cherries“ Sorbet | Frizzante White

O

Veal Entrecôte | Edamame | White Asparagus | Saffron | Wild Chervil

A|C|G|H|L|O

Cornflakes Crème Brûlée | „Passion Fruit Curd“ | Raspberries² | Rhubarb

A|C|G|H|O

Petit Four

The Menü € 78,-

We are happy to expand your menu with our signature dishes:

„Andauer Curd Strudel“ € 13,-

Neusiedl Lake Bisque | Catfish € 17,-

Imperial Caviar from Siberian Sturgeon € 22,-

Our kitchen team around Thomas Sandhofer & Gabor Grof wish you a legendary moment
in our Infinity Restaurant.

COVER

Joseph Organic Natural Sourdough Bread | Pannonian Tapas € 5,-

Our Cover is obligatory served for lunch and dinner per person.

Amuse-Gueule

STARTERS

Tartar of Andauer Black Angus Fillet | Egg³ | Jalapeño | Radish | Roast Bread € 19,-

A|C|D|F|G|M

Hamachi Sashimi | Soy Broth | Caviar | Tempura Sushi | Pannonian Wasabi | Ginger € 17,-

A|D|F|G|N

„Magic Mushroom“ | Green Asparagus | Spring Morels | Peas € 15,-

A|C|D|G|L|O

10g Imperial Caviar from Siberian Sturgeon | 24h Egg Yolk | Potato Espuma | Brown Butter | Chive Oil € 22,-

A|B|D|G|L|O

SOUPS

Black Angus Beef Consommé | Root Vegetables | Cheese Dumpling or Pancakes € 8,-

A|C|D|G|L

Foam Soup of Seewinkler Asparagus | Asparagus-Pieces | Ravioli € 9,-

A|C|G|L|O

INTERMEDIATE DISHES

Andauer Curd-Wild Garlic Strudel | Wild Garlic & Asparagus Nut Butter Espuma | Belper Tuber € 13,-

A|C|G

Neusiedl Lake Bisque | Wild-Caught Catfish | Bell Pepper | „Seewinkel Saffron“ | Fregola Sarda € 17,-

A|B|D|G|L|O

SALAD

The Resort Caesar Salad | Lettuce Heart | Avocado | Bacon | Parmesan | Pomegranate Seeds € 13,-

A|C|D|G|M

With King Prawns € 18,-

A|B|C|D|G|M

With Beef Steak Strips € 18,-

A|C|D|G|M

With Baked Feta Cheese € 18,-

A|C|D|G|M

Small Mixed Salad Bowl € 5,-

Big Mixed Salad Bowl € 7,50

SORBET

Basil - Sorbet | Frizzante Rosé € 6,-

O

„Leithaberg Cherries“- Sorbet | Frizzante Weiß € 6,-

O

STEAKS FROM THE CHARCOAL GRILL

Black Angus Rump Steak | Resort Fries ² | Grilled Vegetables | Sauce Béarnaise | Veal Jus € 36,-

A|C|G|M|O

Black Angus Filet Steak | Resort Fries ² | Grilled Vegetables | Sauce Béarnaise | Veal Jus € 46,-

A|C|G|M|O

PIMP YOUR STEAK

Prawn Pcs. € 3,- | Foie Gras € 8,- | Summer Truffle € 5,-

MAIN COURSES

„Wiener Schnitzel“ of Veal | Parsley Potatoes | Cranberry Chutney € 29,-

A|C|G

Veal Entrecôte | Edamame | White Asparagus | Saffron | Wild Chervil € 37,-

A|C|G|H|L|O

Dry Aged Beef Burger | Brioche Bun | Cheddar | Bacon | BBQ | Onion | Resort Fries ² | Avocado-Chili Dip € 21,-

A|C|D|G|M

Pike Perch Fillet | Parsley Puree | Green Asparagus | Dashi-Beurre Blanc | Caviar | Shiso € 32,-

A|B|D|G|L|O

Neusiedl Lake Bisque | Wild-Caught Catfish | Bell Pepper | „Seewinkel Saffron“ | Fregola Sarda € 27,-

A|B|D|G|L|O

Truffle Ravioli | Black Truffle | Truffle Cream Sauce | Parmesan | Cress € 25,-

A|C|G|L|O

DESSERTS

Curd Dumplings with Chocolate | Caramelized Nut Butter Crumbs | Strawberries ² **€ 10,-**

A|C|G|O

Nougat Mousse | Miso Caramel | Yuzu | Mango | Sour Cream Ice **€ 10,-**

A|C|G|H|O

Cornflakes Crème Brûlée | Passion Fruit Curd | Raspberries ² | Rhubarb **€ 10,-**

A|C|G|H|O

Dessert Variation for 2 Persons **€ 25,-**

A|C|G|H|O

Sorbet Variation | 3 Scoop **€ 10,-**

Homemade Sorbets | 1 Scoop **€ 3,40**

Ice Cream | 1 Scoop **€ 3,40**

C|G

CHEESE

The Cheese | Chutneys | Nuts | Joseph Organic Natural Sourdough Bread

A|G|H|M

3 Varieties **€ 9,-** | 5 Varieties **€ 15,-**

A: Cereals containing Gluten | **B:** Crustaceans | **C:** Egg | **D:** Fish | **E:** Peanut | **F:** Soy | **G:** Milk or Lactose

H: Nuts | **L:** Celery | **M:** Mustard | **N:** Sesame | **O:** Sulfites | **P:** Lupins | **R:** Mollusks